



Bacon, Cheese & Tomato Relish Toastie

with Baby Spinach

SERVES
2

Grab your Kit



First up!

Wash your hands and any fresh foods before you start.

Ingredients	2 people
Bacon	2 packets
Sliced Sourdough	4 slices
Tomato Relish	1 medium packet
Cheddar Cheese	1 large packet
Baby Spinach Leaves	1 small bag
Butter* (Softened)	15g

*Pantry Items

Nutrition Information

AVG QTY	PER SERVING	PER 100g
Energy (kJ)	2471kJ (591Cal)	1030kJ (246Cal)
Protein (g)	32.4g	13.5g
Fat, total (g)	35.4g	14.8g
- saturated (g)	16.6g	6.9g
Carbohydrate (g)	35.6g	14.8g
- sugars (g)	6g	2.5g
Sodium (g)	1678mg	699mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information. Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1. Make the toastie

In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **bacon**, turning, until golden, **4-5 minutes**. Spread half the **sourdough slices** with **tomato relish**. Top with **Cheddar cheese**, **bacon** and **baby spinach leaves**. Season with **pepper**. Top with remaining slices of **sourdough**.

2. Toast

Spread the outside slices of **bread** with the **butter**. Toast each **sandwich** in a sandwich press or frying pan until golden on each side.

3. Serve up

Slice sandwiches in half. Divide bacon, spinach & tomato relish cheese toasties between plates to serve.

We're here to help!

If you have any questions or concerns, please contact us at hellofresh.com.au/contact-us

SCQ

More meal occasions



Scan the QR code to add these to next week's box!



Get some more Vitamin C in your week! Try our Fruit Box.

Breakfast & Brunch

Tuck in to a sweet or savoury delight to start your day out right.



No Sugar

Passionfruit Kombucha Remedy
Four 250ml cans



Cafe fave

Caramelised Pear & Pecan Pancakes with Syrup & Cream



Quick brunch

Prosciutto & Cheese Croissant with Dijon Mustard

Quick Lunches

Short on time? Whip up these delicious dishes in a flash!



Lunch bites

Sweet Chilli Tofu Bao Buns
with Creamy Pea Pod Slaw & Crispy Shallots



Ready to heat

Nonna's Beef Bolognese
No Prep | Ready in 5



Yum cha at home

Chicken Gyoza
Chan's Yum Cha at Home

Sides & Desserts

Turn dinner into a feast that the whole family will love.



The perfect side

Pear & Parmesan Green Salad
with Parsley & Pine Nuts



Four easy steps

Spiced Apple & Pear Crumble
with Vanilla Custard



One-bowl baking

Double Chocolate Chip Muffins
Makes 10+