

with Spinach





First up!

*Pantry Items

Wash your hands and any fresh foods before you start.

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

Nutrition Information

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AVG QTY	PER SERVING	PER 100g	
Energy (kJ)	2471kJ	1030kJ	
	(591Cal)	(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.

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. Slice tomato into rounds. Top half the sliced sourdough with Cheddar cheese, bacon, tomato 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, cheese and tomato toasties between plates to serve.

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.

We're here to help!

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

More meal occasions



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



Breakfast & Brunch

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



Lemon Sugar Pancakes with Lemon Curd & Almonds



Prosciutto & Cheese Croissant with Dijon Mustard



Choc Chip Protein Cookie Youfoodz

Quick Lunches

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



Cheesy Aussie Chicken Burger with Fries & Garlic Aioli



Mohit's Butter Chicken No Prep | Ready in 5



Oyster Sauce Chicken Bao Buns with Mayo & Pickled Cucumber

Sides & Desserts

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



Garlic Bread Serves 4+



Roasted Potatoes & Creamy Fetta with Lemon Zest



Chocolate Self-Saucing Pudding with Mixed Berry Compote