



## Bacon, Cheese & Tomato Toastie

with Spinach



### **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	1	
Cheddar Cheese	1 large packet	
Baby Spinach Leaves	1 small packet	
Butter* (Softened)	15g	

<sup>\*</sup>Pantry Items

Nutrition Information		
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.



Youjuice Getcha Greens 2 x 350mL



**Prosciutto & Cheese Croissant** with Dijon Mustard



Choc Chip Protein Cookie Youfoodz

#### **Ouick Lunches**

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



Basil & Vine Ripened Tomato Soup
Ready in 5 | Serves 1



Nonna's Beef Bolognese 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.



Ready to bak

Garlic Bread Serves 4+



The perfect side

Roasted Potatoes & Creamy Fetta with Lemon Zest



**Spiced Apple & Pear Crumble** with Vanilla Custard