

Maple Bacon & Pecan Toast

with Ricotta





First up!

Wash your hands and any fresh foods before you start.

Ingredients	2 people
Olive Oil*	Refer to method
Pecans	1 large packet
Salad Leaves	1 small bag
Diced Bacon	1 packet (180g)
Maple-Flavoured Syrup	1 packet
Sliced Sourdough	4 slices
Ricotta	1 medium packet
Balsamic Vinegar* *Pantry Items	drizzle

Nutrition Information

PER SERVING	PER 100g
3227kJ	890kJ
(771Cal)	(213Cal)
31.3g	8.6g
39.4g	10.9g
12g	3.3g
70.6g	19.5g
40.2g	11.1g
1380mg	381mg
	3227kJ (771Cal) 31.3g 39.4g 12g 70.6g 40.2g

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 topping

Roughly chop **pecans** and **salad leaves**. In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **diced bacon**, breaking up with a spoon, until golden, **4-6 minutes**. Stir in **maple-flavoured syrup** and **pecans** until bubbling, **1-2 minutes**. Remove from heat.

2. Toast the bread

Meanwhile, toast or grill **sliced sourdough** to your liking.

3. Serve up

Spread each slice with ricotta. Season with salt and pepper. Top with maple bacon and pecans and some salad leaves. Serve drizzled with balsamic vinegar.

We're here to help!

If you have any questions or concerns, please contact us a hellofresh.com.au/contact 2023 | CW11



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Choc Chip Protein Cookie



Balsamic Vinegar & Sea Salt Vege Crackers



Raspberry Lemonade Kombucha



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