



PORKTACULAR BACON FONDUE BRUNCH PLATTER

with Maple Sausage, Roasted Potatoes & Garlic Toasts

INGREDIENTS

2 PERSON | 4 PERSON



2 TBSP | 4 TBSP
Garlic Herb Butter
Contains: Milk



12 oz | 24 oz
Fingerling Potatoes



10 oz | 20 oz
Maple Pork Breakfast Sausage



2 Slices | 4 Slices
Gouda Cheese
Contains: Milk



1 | 2
Granny Smith Apple



4 oz | 8 oz
Bacon



1 | 2
Demi-Baguette
Contains: Soy, Wheat



8 oz | 16 oz
Cream Sauce Base
Contains: Milk



1 oz | 2 oz
Cheese Roux Concentrate
Contains: Milk



½ Cup | 1 Cup
White Cheddar Cheese
Contains: Milk



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HELLO

CHEESE ROUX CONCENTRATE

This sauce base contributes a lusciously creamy, wonderfully clingy texture to cheese fondue.

PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1580



FONDUES & DON'TS

Be sure to gradually stir in the gouda and cheddar when you add the cheeses in Step 4. Adding all at once will make them clump together rather than melting evenly.

BUST OUT

- 2 Baking sheets
- Small pot
- Medium pan
- Whisk
- Paper towels
- Large bowl
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

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1 ROAST POTATOES & SAUSAGE

- Adjust racks to top and middle positions and preheat oven to 425 degrees. Bring **garlic herb butter** to room temperature. **Wash and dry produce.**
- Halve **potatoes** lengthwise; toss on a baking sheet with a **drizzle of oil, salt,** and **pepper.** Roast on top rack until browned and tender, 20-25 minutes.
- Meanwhile, arrange **sausage*** on a separate **lightly oiled** baking sheet. Roast on middle rack, turning sausage halfway through, until browned and cooked through, 15-17 minutes.



4 MAKE FONDUE

- Once potatoes and sausage are done, in a small pot over medium-high heat, combine **cream sauce base** and **cheese roux.** Cook, stirring constantly, until steaming and bubbling slightly, 1-2 minutes.
- Reduce heat to medium. Add **gouda** and **cheddar** one small handful at a time, alternating and whisking constantly between additions, until melted. Remove from heat; season with **pepper.**



2 PREP

- Meanwhile, dice **gouda** into ¼-inch pieces. Halve, core, and thinly slice **apple.**



5 FINISH POTATOES & SAUSAGE

- Transfer **roasted potatoes** to a large bowl and toss with **remaining garlic herb butter.**
- Cut **sausage** on a diagonal into 2-inch-long pieces.



3 COOK BACON & TOAST BREAD

- Heat a medium dry pan over medium-high heat. Add **bacon***; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes. Turn off heat; transfer to a paper-towel-lined plate. Once cool enough to handle, roughly chop.
- Halve **baguette** lengthwise and toast until golden brown. Spread cut sides with **half the garlic herb butter.** Slice into 1-inch strips; halve strips to create short spears.



6 FINISH & SERVE

- If desired, transfer **fondue** to a serving bowl. Top fondue with **chopped bacon.**
- Place **roasted potatoes, sausage, apple slices,** and **baguette spears** on a large board or platter. Serve family style with fondue for dipping. **TIP: Place a trivet or kitchen towel underneath the fondue pot to protect your table.**

*Pork Sausage is fully cooked when internal temperature reaches 160°.

*Bacon is fully cooked when internal temperature reaches 145°.