



INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Granny Smith
Apple



5 oz | 10 oz
Spinach



1 oz | 2 oz
Dried
Cranberries



3 oz | 6 oz
Honey Dijon
Dressing
Contains: Eggs



4 oz | 8 oz
Bacon



½ Cup | 1 Cup
White Cheddar
Cheese
Contains: Milk



½ oz | 1 oz
Walnuts
Contains: Tree Nuts

BACON, APPLE & CHEDDAR SPINACH SALAD

with Dried Cranberries, Walnuts & Honey Dijon Dressing



✓ READY, SET,
LUNCH!



ANY ISSUES WITH
YOUR ORDER?
SCAN HERE TO
GET HELP!

TOTAL TIME: 15 MIN | CALORIES: 730



BUST OUT

- Medium pan
- Paper towels
- Kitchen shears
- Large bowl
- Kosher salt
- Slotted spoon
- Black pepper

CRUNCH TIME

Got a couple of extra minutes? Toast walnuts in a dry pan over medium heat, stirring occasionally, for 2-3 minutes to enhance their flavor and crunch.

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BACON, APPLE & CHEDDAR SPINACH SALAD

with Dried Cranberries, Walnuts & Honey Dijon Dressing

INSTRUCTIONS

- **Wash and dry produce.**
- Halve, core, and thinly slice **apple**.
- Heat a medium dry nonstick pan over medium-high heat. Using kitchen shears, cut **bacon*** into bite-size pieces directly into pan. Cook, stirring occasionally and adjusting heat if browning too quickly, until crispy, 4-6 minutes.
- Using a slotted spoon, transfer **bacon** to a paper-towel-lined plate.
- In a large bowl, combine **spinach, apple, bacon, half the cheddar, half the cranberries, and half the walnuts.**
- Add as much **dressing** as you like and toss to combine. Season lightly with **salt and pepper** to taste.
- Divide **salad** between shallow bowls. Top with **remaining cheddar, remaining cranberries, and remaining walnuts.** Serve.

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