



# BACON, APPLE & CARMELIZED ONION MELTS

with Cheddar, Monterey Jack & Roasted Potato Wedges

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



1 | 2  
Yellow Onion



1 | 2  
Apple



1 TBSP | 1 TBSP  
Fry Seasoning



4 oz | 8 oz  
Bacon



1 Cup | 2 Cups  
Cheddar Cheese  
Contains: Milk



4 Slices | 8 Slices  
Sourdough Bread  
Contains: Soy, Wheat



¼ Cup | ½ Cup  
Monterey Jack  
Cheese  
Contains: Milk



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\*The ingredient you received may be a different color.

## HELLO

### FRY SEASONING

Our blend of paprika, garlic powder, and onion powder makes for extra-tasty taters.



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 1160



### WAIT FOR IT...

Be sure to slice the onion thinly—this will help it caramelize to tender sweetness. The process takes a bit of time, but you'll be richly rewarded!

### BUST OUT

- Baking sheet
- Large pan
- Aluminum foil
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Sugar (1 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP)  
Contains: Milk

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### 1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Slice **potatoes** into ½-inch-thick wedges. Halve, peel, and thinly slice **onion**. Halve, core, and thinly slice **apple**.



### 2 COOK POTATOES & BACON

- Line a baking sheet with foil. Toss **potatoes** on one side of sheet with a **drizzle of oil**, **half the Fry Seasoning (all for 4 servings)**, **salt**, and **pepper**. Add **bacon\*** to empty side of sheet. (**For 4, divide between two foil-lined sheets; roast potatoes on top rack and bacon on middle rack.**)
- Roast on top rack until bacon is crispy and cooked through, 15-20 minutes. Remove sheet from oven and transfer bacon to a cutting board. (**For 4, leave potatoes roasting.**) Return sheet to top rack; roast until potatoes are browned and tender, 5-10 minutes more.



### 3 CARAMELIZE ONION

- Meanwhile, heat a **large drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **onion** and cook, stirring occasionally, until browned and softened, 8-10 minutes.
- Add **1 tsp sugar (2 tsp for 4 servings)** and a **splash of water**. Cook, adding more **splashes of water** as necessary, until onion is caramelized and jammy, 2-3 minutes more.
- Reduce heat to low and stir in **half the cheddar (you'll use the rest later)** until melted. Remove pan from heat; season with **salt** and **pepper**.



### 4 ASSEMBLE SANDWICHES

- Layer **half the sourdough slices** with **cheesy caramelized onion**, **bacon**, and a **few apple slices**; top with **Monterey Jack** and **remaining cheddar**.
- Top with remaining sourdough slices to create **sandwiches**.
- Wash out pan used for onion (**you'll use it again in the next step**).



### 5 MAKE MELTS

- Melt **1 TBSP butter** in pan used for onion over medium heat. Add **sandwiches** and push around in pan until butter has absorbed. Cook until golden brown and cheese is slightly melted, 4-6 minutes. **TIP: It's OK if some cheese falls out of the sandwiches as they cook; those crispy bits are a tasty snack!**
- Add another **1 TBSP butter** to pan, then flip sandwiches and push around again until butter has absorbed. Cook until golden brown and cheese melts, 4-6 minutes. (**For 4 servings, work in batches or use a second large pan, using 1 TBSP butter per side for each batch.**) **TIP: If you have a heavy-bottomed pan, place on top of the sandwiches as they cook to help the cheese melt and the bread crisp up.**



### 6 FINISH & SERVE

- Halve **melts** on a diagonal and divide between plates. Serve with **potato wedges** and any **remaining apple slices** on the side.

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