



## INGREDIENTS

MAKES 2 SERVINGS



**12 oz**  
Yukon Gold  
Potatoes



**1**  
Long Green  
Pepper



**1 TBSP**  
Fry Seasoning



**4 oz**  
Bacon



**2**  
Potato Buns  
(Contains: Eggs, Milk,  
Soy, Wheat)



**1**  
Yellow Onion



**¼ oz**  
Cilantro



**4 TBSP**  
Ketchup



**2**  
Eggs  
(Contains: Eggs)



**½ Cup**  
White Cheddar  
Cheese  
(Contains: Milk)

# BACON, EGG & CHEESE SANDWICHES

with a Potato, Pepper & Cilantro Hash



✓ **READY, SET,  
LUNCH!**

**TOTAL TIME: 40 MIN | CALORIES: 950 | SERVINGS: 2**



### BUST OUT

- Baking sheet
- 2 tsp Olive oil
- Large pan
- Kosher salt
- Paper towels
- Black pepper

### AS YOU LIKE IT

Fun fact: It's believed that your genes may determine whether or not you like cilantro. If you're unfamiliar with the herb, give it a taste. Love it? Add away! Unsure? Feel free to use just a pinch or skip it altogether.

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## BACON, EGG & CHEESE SANDWICHES

with a Potato, Pepper & Cilantro Hash

### INSTRUCTIONS

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Dice **potatoes** into ½-inch pieces. Halve, peel, and dice half the **onion** into ½-inch pieces (use the rest as you like). Core, deseed, and dice **green pepper** into ½-inch pieces. Mince **cilantro**.
- Toss **potatoes, diced onion, and green pepper** on a baking sheet with a large drizzle of **olive oil** and **Fry Seasoning**. Season with **salt** and **pepper**. Spread out evenly across entire sheet. Roast on top rack until veggies are golden brown, 20-25 minutes.
- Meanwhile, place **bacon\*** in a large pan over medium-high heat. Cook, turning occasionally, until crispy, 6-10 minutes. **(TIP: Lower heat if bacon begins to brown too quickly.)** Turn off heat; transfer bacon to a paper-towel-lined plate. Carefully pour out and reserve **bacon fat**. Wipe out pan.
- Return same pan to medium heat with a drizzle of reserved **bacon fat** (or oil if desired). Once hot, crack **eggs\*** into pan and cover. Fry eggs to preference. Uncover and season with **salt** and **pepper**. Keep covered off heat until ready to serve.
- When **veggies** have 3-5 minutes left, remove from oven. Halve **buns** and place cut sides up on same sheet. Sprinkle top buns with **cheddar**. Return to oven until bread is toasted, cheese melts, and veggies are tender.
- Spread bottom buns with a bit of **ketchup**; fill buns with **bacon** and **eggs**. Toss **veggies** with **cilantro**; divide between plates with **sandwiches**. Serve with remaining ketchup on the side.

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

\* Wash hands and surfaces after handling raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness.