



INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Bacon



1 | 2
Lemon



1 | 2
Tomato



3 | 6
Radishes



2 oz | 4 oz
Arugula



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



1 Cup | 2 Cups
Guacamole

BLTR AVOCADO TOASTS

with Arugula Salad



✓ READY, SET,
LUNCH!



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

TOTAL TIME: 15 MIN | CALORIES: 830



BUST OUT

- Large pan
- Paper towels
- Large bowl
- Olive oil (1 tsp | 1 tsp)
- Kosher salt
- Black pepper

BACON ME CRAZY

Wondering how to safely handle the bacon fat? Let it cool slightly off heat, then carefully pour it into a heat-safe container. Store in the fridge (and use it to cook eggs or fried rice). Or, seal the container and toss it in the trash—don't pour it down the drain (it will clog your pipes).

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BLTR AVOCADO TOASTS

with Arugula Salad

INSTRUCTIONS

- Heat a large 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.
- Meanwhile, **wash and dry produce**. Quarter **lemon**. Thinly slice **tomato** into rounds. Trim and thinly slice **radishes** into rounds.
- In a large bowl, toss **arugula** with a **drizzle of olive oil** and **lemon juice** to taste; season generously with **salt** and **pepper**.
- Toast **sourdough** until golden brown.
- Divide **toasts** between plates and spread with **guacamole** (**one packet per slice**); season with **salt** and **pepper**. Top with **tomato**, **radishes**, and **bacon**; season with **salt** and **pepper**. Garnish with a bit of **salad** if you like. Serve with remaining salad on the side.

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