



# BACON & CARAMELIZED ONION OMELET

with Sourdough Toast, Mixed Greens Salad & Dijon Vinaigrette

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Onion



4 oz | 8 oz  
Grape Tomatoes



4 oz | 8 oz  
Bacon



2 tsp | 4 tsp  
Dijon Mustard



5 tsp | 5 tsp  
Balsamic Vinegar



2 TBSP | 4 TBSP  
Crème Fraîche  
Contains: Milk



4 | 8  
Eggs  
Contains: Eggs



½ Cup | 1 Cup  
White Cheddar  
Cheese  
Contains: Milk



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



2 oz | 4 oz  
Mixed Greens



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### HELLO

### CRÈME FRAÎCHE

This extra-creamy version of sour cream adds richness and a light tanginess to eggs.



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 940





# HELLO FRESH

## EGGS-CELLENT TIPS

Crack eggs on the counter (not on the side of the bowl) to avoid shell fragments. And if you have one, use a glass lid so you can keep an eye on your creation.

## BUST OUT

- Baking sheet
- Large bowl
- Large nonstick pan
- Whisk
- Paper towels
- Medium bowl
- Kosher salt
- Black pepper
- Cooking oil (2½ tsp | 2½ tsp)
- Sugar (½ TBSP | 1 TBSP)
- Olive oil (1 TBSP | 2 TBSP)
- Butter (2 TBSP | 3½ TBSP)  
Contains: Milk

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\*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.



### 1 PREP & ROAST BACON

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Halve, peel, and thinly slice **onion**. Halve **grape tomatoes**.
- Place **bacon\*** on a baking sheet; roast on top rack until crispy, 15-20 minutes.



### 4 WHISK EGGS

- In a medium bowl, whisk together **crème fraîche** and **2 TBSP water** (4 TBSP for 4 servings) until mixture is smooth and has the consistency of heavy cream. **TIP: If mixture is too thick, add a few more splashes of water.**
- Whisk in **eggs\*** and **¼ tsp salt** (½ tsp for 4) until thoroughly combined and mixture is pale yellow, 1-2 minutes.



### 2 CARAMELIZE ONION

- Meanwhile, heat a **large drizzle of oil** in a large nonstick pan over medium-high heat. Add **onion**: cook, stirring occasionally, until browned and softened, 8-10 minutes. **TIP: If onion starts to brown too quickly, lower heat and add a splash of water.**
- Add **1 tsp sugar** (2 tsp for 4 servings) and a **splash of water**; cook until onion has caramelized, 2-3 minutes more. Stir in **½ TBSP butter** (1 TBSP for 4); season with **salt** and **pepper**.
- Turn off heat. Transfer to a paper-towel-lined plate. Wash out pan.



### 5 COOK OMELET

- Heat a **small drizzle of oil** and **½ TBSP butter** in pan used for onion over medium heat. Once butter begins to bubble, pour in **egg mixture** and cover pan with lid (or cover with a baking sheet!). (For 4 servings, use half the egg mixture.) Cook until omelet is just set and slightly puffed, 4-7 minutes. **TIP: Be sure to check the underside of your omelet often—it should be lightly golden when done!**
- Add **bacon, cheese**, and as much **caramelized onion** as you like to one side of **omelet**. (For 4, use half the bacon, half the cheese, and up to half the caramelized onion). Carefully fold opposite side of omelet over **filling**.
- Gently transfer omelet to a cutting board. (For 4, tent omelet with foil to keep warm; repeat to make second omelet.)



### 3 MARINATE TOMATOES

- While onion cooks, in a large bowl, whisk together **mustard**, **half the vinegar**, **1 TBSP olive oil**, and **½ tsp sugar** (for 4 servings, use all the vinegar, 2 TBSP olive oil, and 1 tsp sugar). Taste and season with **salt** and **pepper**.
- Stir in **tomatoes**; set aside to marinate.



### 6 FINISH & SERVE

- Toast **bread** until golden brown. Spread with **1 TBSP butter** (2 TBSP for 4 servings).
- Add **mixed greens** to bowl with **marinated tomatoes**; toss to combine.
- Cut **omelet** in half crosswise.
- Divide omelet, **salad**, and **toast** between plates. Serve.