



Bacon Apple Melts

with Sweet Potato Soup

Family Friendly

25 Minutes



Bacon Strips



Gala Apple



Brioche Bun



Mozzarella Cheese, shredded



Fig Spread



Yellow Onion



Sweet Potato



Cream



Chicken Broth Concentrate



Garlic, cloves



Thyme



Pepitas

HELLO BACON

The ultimate salty, smoky flavour booster!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

2 Baking sheets, vegetable peeler, measuring spoons, potato masher, parchment paper, measuring cups, large pot, large non-stick pan, paper towels, silicone brush

Ingredients

	2 Person	4 Person
Bacon Strips	100 g	200 g
Gala Apple	1	2
Brioche Bun	2	4
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Fig Spread	2 tbsp	4 tbsp
Yellow Onion	113 g	227 g
Sweet Potato	340 g	680 g
Cream	237 ml	474 ml
Chicken Broth Concentrate	1	2
Garlic, cloves	2	4
Thyme	7 g	7 g
Pepitas	28 g	28 g
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Prep

Peel, then cut **sweet potatoes** into ½-inch pieces. Peel, then thinly slice **onion**. Peel, then mince or grate **garlic**. Strip **½ tbsp thyme leaves** from stems. Peel, core, then cut **half the apple** into ¼-inch slices. Cut **remaining apple** into ½-inch pieces.



Cook apple filling

While **soup** cooks, heat a large non-stick pan over medium-low heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **apple slices** and **remaining onions**. Cook, stirring occasionally, until **onions** and **apples** are golden-brown, 6-8 min. Season with **salt** and **pepper**.



Cook bacon

Halve **bacon** crosswise. Arrange **bacon** in a single layer on a parchment-lined baking sheet. Bake in the **middle** of the oven until crispy and cooked through, 8-10 min. ** Transfer **bacon** to a paper towel-lined plate.



Bake melts

Halve **buns**, then arrange on an unlined baking sheet, cut-side up. Brush each half with **fig spread**, then top with **cheese**. Toast **buns** in the **middle** of the oven, until **cheese** is golden, 3-4 min (**TIP**: Keep your eye on them so they don't burn!) Stack **bottom buns** with **apple filling** and **bacon**, then top **buns**.



Start soup

While **bacon** bakes, heat a large pot over medium-high heat. When hot, add **1 tbsp butter** (dbl for 4 ppl) then **sweet potatoes, diced apple** and **half the onion**. Cook, stirring often, until **veggies** soften slightly, 2-3 min. Add **broth concentrate, garlic, thyme** and **2 cups water** (dbl for 4 ppl). Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Cook uncovered until **sweet potatoes** are fork-tender, 10-12 min.



Finish soup and serve

Add **cream** to the large pot with **sweet potato soup**. Remove the pot from heat. Using a potato masher, carefully mash **soup** until it reaches desired creaminess. (**NOTE**: If you have a hand blender, blend soup for 1 min until creamy.) Season with **salt** and **pepper**. Divide **soup** between bowls. Halve **bacon apple melts** and serve alongside for dipping. Sprinkle **pepitas** over **soup**.

Dinner Solved!