



PEAMEAL BACON SANDWICH

with Tangy Apple Slaw

FAMILY



HELLO PEAMEAL BACON

Make Toronto's famous signature sandwich at home

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 757



Peameal Bacon



Green Onions



Gala Apple



Mayonnaise



White Wine
Vinegar



Coleslaw
Cabbage Mix



Smoked Paprika-
Garlic Blend



Artisan Bun



Whole-Grain
Mustard

BUST OUT

- Grater
- Large Non-Stick Pan
- Medium Bowl
- Measuring Spoons
- Small Bowl
- Whisk
- Baking Sheet
- Paper Towel
- Sugar (2 tsp)
- Salt and Pepper
- Olive or Canola oil

INGREDIENTS

4-person

- Peameal Bacon 500 g
- Green Onions 4
- Gala Apple 2
- Mayonnaise 3,4 6 tbsp
- White Wine Vinegar 9 2 tbsp
- Coleslaw Cabbage Mix 454 g
- Smoked Paprika-Garlic Blend 1 tbsp
- Artisan Bun 1 4
- Whole-Grain Mustard 6,9 4 tbsp

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soja, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

*Laver et sécher tous les aliments.

**Cuire jusqu'à une température interne minimale de 71°C/160°F.



START STRONG

Preheat your **broiler** to high (to toast the buns).



1 PREP

Wash and dry all produce.*

Thinly slice the **green onions**. Coarsely grate the **apples**. Pat the **bacon** dry with paper towels.



2 MAKE SLAW

In a medium bowl, whisk together the **vinegar** and **8 tsp mayo**. Stir in the **coleslaw, apples, green onions** and **2 tsp sugar**. Season with **salt** and **pepper**. Set aside.



3 COOK PEAMEAL

Heat a large non-stick pan over medium-high heat. Add a drizzle of **oil**, then the **bacon**. Sprinkle over the **spice blend**. Cook until golden-brown, 2-3 min per side. (**TIP:** Cook to a min. internal temp. of 71°C/160°F, as size may vary.**) (**TIP:** Do not crowd the pan – cook in batches if necessary.) Transfer to a plate and cover to keep warm. Set aside.



4 TOAST BUNS

Meanwhile, cut the **buns** in half and arrange them on a baking sheet cut-side up. Toast in the centre of the oven until just golden, 3-4 min. (**TIP:** Keep your eye on them so they don't burn!)



5 MAKE MUSTARD-MAYO

Meanwhile, in a small bowl, stir together the **mustard** and **remaining mayo**.



6 FINISH AND SERVE

Spread the **mustard-mayo** on the **toasted buns** and top with **bacon** and some **apple slaw**. Serve each **bacon sandwich** with **remaining apple slaw**.

OH CANADA!

Mustard seeds and apples are both grown in Canada.