



# PEAMEAL BACON SANDWICH

with Apple-Mustard Slaw



HELLO

## PEAMEAL BACON

Make Toronto's famous signature sandwich at home

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 716



Peameal Bacon



Green Onion



Gala Apple



Mayonnaise



White Wine Vinegar



Coleslaw Mix



Paprika-Garlic Blend



Kaiser Roll



Whole-Grain Mustard

## BUST OUT

- Grater
- Salt and Pepper
- Medium Bowl
- Olive or Canola oil
- Large Non-Stick Pan
- Small Bowl
- Sugar (1 tsp | 2 tsp)

## INGREDIENTS

2-person | 4-person

- Peameal Bacon 1 pkg (250 g) | 2 pkg (500 g)
- Green Onion 2 | 4
- Gala Apple 1 | 2
- Mayonnaise 3 4 pkg (3 tbsps) | 8 pkg (6 tbsps)
- White Wine Vinegar 9 ½ bottle (1 tbsps) | 1 bottle (2 tbsps)
- Coleslaw Mix 1 pkg (113 g) | 2 pkg (227 g)
- Paprika-Garlic Blend 1 pkg (½ tsp) | 2 pkg (1 tsp)
- Kaiser Roll 1 2 | 4
- Whole-Grain Mustard 6, 9 1 pkg (2 tbsps) | 2 pkg (4 tbsps)

## ALLERGENS

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

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

## START STRONG

If you're prepping all your ingredients in advance, toss your grated apples with some lemon juice (or vinegar). It'll prevent it from turning brown, or *oxidizing*.



**1 PREP** Wash and dry all produce. Thinly slice the **green onions**. Coarsely grate the **apple**.



**2 MAKE SLAW** In a medium bowl, whisk **2 pkg mayonnaise** (double for 4 people) and **vinegar**. Stir in the **coleslaw, sugar, apple** and **green onions**. 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 with the **spice blend**. Cook until golden-brown, 2-3 min per side. (**TIP:** Do not crowd the pan – work in batches if necessary.) Transfer to a plate, covering with foil to keep warm.



**4 TOAST ROLLS** Cut each **roll** in half. Arrange the rolls, cut-side down, in the same pan. Cook until golden and toasted on the bottom, 2-3 min. (**TIP:** If your pan is smaller, toast the buns in batches.)



**5 ASSEMBLE** In a small bowl, stir the **remaining mayo** with the **mustard**. Spread the **mustard-mayo** on the **toasted rolls**. Top with **bacon and apple slaw**.



**6 FINISH AND SERVE** Serve each **peameal bacon sandwich** with **remaining apple slaw**.

## OH CANADA!

Mustard seeds and apples are both grown in Canada.