HELLO FRESH

Bacon & Cream Cheese Baguette
Serves 2
Lunch   10 − 15 mins

LB

Bacon

Baguette

Tomato

Salad Leaves

Cream Cheese

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2024-W46

Before you start
Our fruit, veg and herbs need a wash before you use them!
We recommend reading the recipe in full before beginning to cook.

Wash hands before and after handling ingredients. Wash fruit and veg, but not meat. Use different utensils for raw and ready-to-eat foods or wash these in between uses.

Cooking tools you will need
Baking sheet with baking paper

Ingredients

	Quantity
Bacon	130 g
Baguette	2 units
Tomato	2 units
Salad Leaves	40 g
Cream Cheese	48 g

Nutrition

	Per serving	Per 100g
for uncooked ingredients	315 g	100 g
Energy (kJ/kcal)	2405.8 kJ/ 575 kcal	763.7 kJ/ 182.5 kcal
Fat (g)	23 g	7.3 g
Sat. Fat (g)	9.7 g	3.1 g
Carbohydrate (g)	69 g	21.9 g
Sugars (g)	7.5 g	2.4 g
Protein (g)	25.1 g	8 g
Salt (g)	3.2 g	1 g

Allergens
For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

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Cook the Bacon
- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Lay the **bacon** in a single layer on a lined baking tray.
- Bake on the middle shelf of your oven until golden brown and crispy, 10-15 mins. **IMPORTANT:** Wash hands and equipment after handling raw meat. Cook bacon thoroughly.

TIP: *You can pan-fry the bacon if you prefer.*

Get Prepped
- Meanwhile, thinly slice the **tomato**.
- Cut the **baguettes** down the middle lengthways.
- Pop them into the oven, cut-side up, to warm through, 2-3 mins.

TIP: *You can toast your bread in the toaster if you'd like.*

Assemble and Serve
- Spread the **cream cheese** over the cut side of the **baguette** bases.
- Top with **salad leaves** (as much or as little as you like).
- Layer the **tomato** and then the **bacon** on top of the salad. Season with **salt** and **pepper**.
- Sandwich closed with the top of the **baguette**.
- Slice in **half** widthways and plate up.

Enjoy!