



PEACHES & CREAM FRENCH TOAST

with Bacon & Mixed Greens Salad

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Demi-Baguettes
Contains: Soy, Wheat



1 | 1
Lemon



1 | 2
Peach



4 oz | 8 oz
Grape Tomatoes



2 | 4
Eggs
Contains: Eggs



1 tsp | 2 tsp
Cinnamon



½ Cup | 1 Cup
Crème Fraîche
Contains: Milk



4 oz | 8 oz
Bacon



1 TBSP | 2 TBSP
Brown Sugar



3 | 6
Peach Jam



2 oz | 4 oz
Mixed Greens



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

HELLO

CRÈME FRAÎCHE

This cultured dairy product adds richness, body, and a hint of tang.

PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1210



HELLO FRESH

JUST RIPE

Perfectly ripe peaches yield slightly when pressed. If yours seems a little firm, no worries—just cook it a little longer to help that summery peach flavor shine through!

BUST OUT

- 2 Medium bowls
 - 2 Baking sheets
 - Whisk
 - Large pan
 - Zip-close bag
 - Aluminum foil
 - Small bowl
 - White sugar (1 TBSP | 2 TBSP)
 - Cooking oil (2 tsp | 2 tsp)
 - Olive oil (1 TBSP | 2 TBSP)
 - Butter (2 TBSP | 3 TBSP)
- Contains: Milk



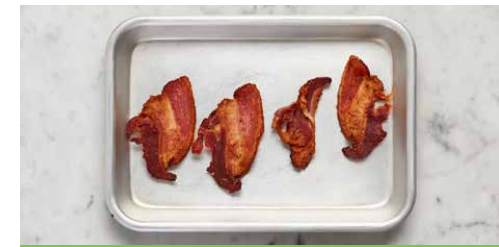
1 PREP

- Adjust racks to top and middle positions and preheat oven to 425 degrees. **Wash and dry produce.**
- Trim off ½ inch from ends of **baguettes** on a diagonal and discard; evenly slice each baguette on a diagonal into three oval-shaped pieces. Halve **peach** and remove pit; cut into ¼-inch-thick slices. Quarter **lemon**. Halve **tomatoes**.



2 SOAK BREAD

- In a medium bowl, whisk together **eggs***, **cinnamon**, **half the crème fraîche**, **½ cup water**, **1 TBSP white sugar**, and a **pinch of salt** until smooth and well combined (**¾ cup water and 2 TBSP white sugar for 4 servings**). **TIP: This may take a little elbow grease!**
- Transfer **egg mixture** and **baguette slices** to a large zip-close bag; seal and toss to coat. Set aside, tossing occasionally, until bread is evenly soaked. Thoroughly wash and dry bowl.



3 ROAST BACON

- Arrange **bacon** on a baking sheet. (**TIP: Line with foil first for easy cleanup.**) Roast on top rack until browned and crispy, 15-20 minutes.



4 MAKE PEACH TOPPING

- Meanwhile, melt **1 TBSP butter (2 TBSP for 4 servings)** in a large, preferably nonstick, pan over medium-high heat. Add **peach**; cook, stirring occasionally, until softened, 6-8 minutes. **TIP: Peach may need a shorter cook time if it is softer to begin with.**
- Reduce heat to medium-low; stir in **brown sugar**, **two packets of jam**, **2 TBSP water**, and a **squeeze of lemon juice (four packets of jam and 4 TBSP water for 4)**. Cook, stirring, until peach is glazed and syrupy, 2-3 minutes more.
- Turn off heat. Transfer **peach mixture** to clean bowl used for egg mixture; cover with foil to keep warm. Wash out pan.



5 MIX PEACH CREAM

- While peach cooks, in a small bowl, whisk together **remaining crème fraîche** and **remaining jam**.
- Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.



6 COOK FRENCH TOAST

- Heat a **drizzle of oil** and **1 TBSP butter** in pan used for peach mixture over medium heat. Once butter begins to foam, add **soaked bread** to pan (**let any excess egg mixture drip off first**). Cook, lightly pressing down with a spatula, until lightly browned, 2-3 minutes per side. **TIP: Work in batches if necessary, wiping out pan and adding more oil and butter between batches.**
- Transfer **French toast** to a second **lightly oiled** baking sheet. Bake on middle rack until custardy, 4-6 minutes.



7 MAKE SALAD & SERVE

- In a second medium bowl, toss **mixed greens** and **tomatoes** with **1 TBSP olive oil (2 TBSP for 4 servings)** and a **squeeze of lemon juice** to coat. Season with **salt** and **pepper**.
- Divide **French toast**, **bacon**, and **salad** between plates in separate sections. Top French toast with **peach mixture** and drizzle with **peach cream**. Serve.

SHARE YOUR #HELLOFRESHPICS WITH US @HELLOFRESH

(646) 846-3663 | HELLOFRESH.COM

*Wash hands and surfaces after handling raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness.

*Bacon is fully cooked when internal temperature reaches 145°.