



BACON, APPLE & CHEDDAR SPINACH SALAD

with Dried Cranberries, Walnuts & Honey Dijon Dressing

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Granny Smith
Apple



4 oz | 8 oz
Bacon



5 oz | 10 oz
Spinach



½ Cup | 1 Cup
White Cheddar
Cheese
Contains: Milk



1 oz | 2 oz
Dried Cranberries



½ oz | 1 oz
Walnuts
Contains: Tree Nuts



3 oz | 6 oz
Honey Dijon
Dressing
Contains: Eggs



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



HELLO

HONEY DIJON DRESSING

This sweet, tangy, irresistible blend of honey and Dijon mustard adds a bright, zingy flavor.

PREP: 5 MIN | COOK: 15 MIN | CALORIES: 730



CRUNCH TIME

Got a couple of extra minutes?

Toast walnuts in a dry pan over medium heat, stirring occasionally, for 2-3 minutes to enhance their flavor and crunch.

BUST OUT

- Medium pan
- Paper towels
- Kitchen shears
- Large bowl
- Slotted spoon
- Kosher salt
- Black pepper

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1 PREP

- Wash and dry produce.
- Halve, core, and thinly slice **apple**.



2 COOK BACON

- Heat a medium dry nonstick pan over medium-high heat. Using kitchen shears, cut **bacon*** into bite-size pieces directly into pan. Cook, stirring occasionally and adjusting heat if browning too quickly, until crispy, 4-6 minutes.
- Using a slotted spoon, transfer to a paper-towel-lined plate.



3 MAKE SALAD

- In a large bowl, combine **spinach, apple, bacon, half the cheddar, half the cranberries,** and **half the walnuts**.
- Add as much **dressing** as you like and toss to combine. Season lightly with **salt** and **pepper** to taste.



4 SERVE

- Divide **salad** between shallow bowls. Top with **remaining cheddar, remaining cranberries,** and **remaining walnuts**. Serve.

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