

# **INGREDIENTS**

2 PERSON | 4 PERSON



Bacon



12 oz | 24 oz Potatoes\*



Onion



Fig Jam



4 Slices | 8 Slices Sourdough Bread Contains: Soy, Wheat



¼ Cup | ½ Cup Monterey Jack Cheese Contains: Milk



4 Slices | 8 Slices Gouda Cheese Contains: Milk



Beef Stock Concentrate



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

\*The ingredient you received may be a different color.

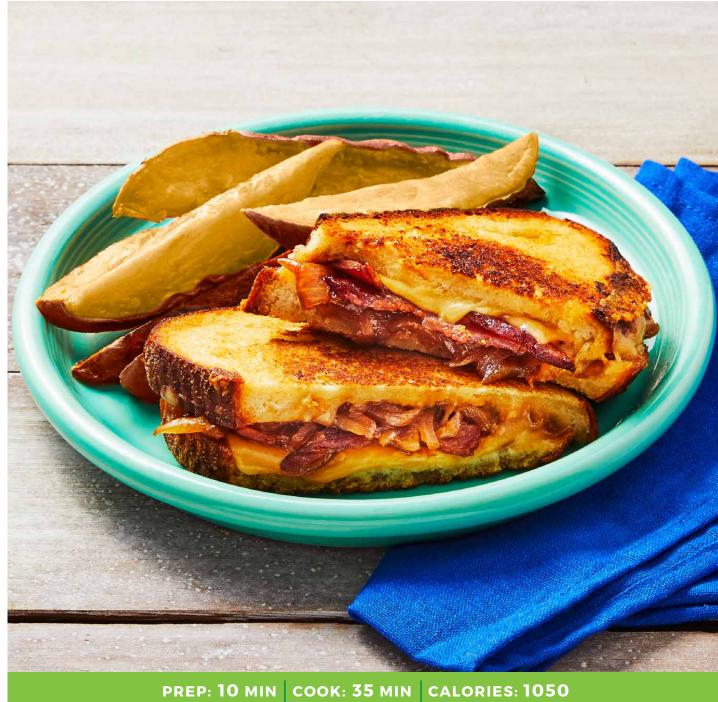
# **HELLO**

## **GOUDA**

With a rich, nutty flavor and excellent meltability, this cheese is ideal for a sandwich.

# **JAMMY BACON & GOUDA MELTS**

with Caramelized Onion & Potato Wedges





#### **WAIT FOR IT...**

Be sure to slice the onion thinly this will help it caramelize to tender sweetness. The process takes a bit of time, but you will be richly rewarded!

#### **BUST OUT**

- Large pan
- Baking sheet
- Paper towels
- Kosher salt
- · Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Sugar (1 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP)
  Contains: Milk

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#### 1 COOK BACON & PREP

- Adjust rack to top position and preheat oven to 450 degrees. Wash and dry produce.
- Heat a large dry pan over mediumhigh heat. Add bacon\*; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes. Turn off heat; transfer to a paper-towel-lined plate. Carefully discard all but 1 tsp bacon fat (2 tsp for 4 servings) from pan. (You'll use this to cook the onion later.)
- While bacon cooks, cut potatoes into ½-inch-thick wedges. Halve, peel, and thinly slice half the onion (whole onion for 4).



#### **2 ROAST POTATOES**

 Toss potatoes on a baking sheet with a drizzle of oil, salt, and pepper. Roast on top rack until golden brown, 20-25 minutes.



## **3 CARAMELIZE ONION**

- Meanwhile, add a drizzle of oil to pan with reserved bacon fat; heat over medium-high heat. Add sliced onion; cook, stirring occasionally, until browned and softened, 8-10 minutes.
- Add stock concentrate, half the jam (you'll use the rest later), ¼ cup water (½ cup for 4 servings), and 1 tsp sugar (2 tsp for 4); cook, stirring occasionally, until onion is caramelized and jammy, 2-3 minutes more. Season with salt and pepper.
- Turn off heat; transfer to a plate. Wash out pan.



#### **4 ASSEMBLE SANDWICHES**

- Top half the sourdough slices with even layers of Monterey Jack and caramelized onion; drizzle with remaining jam. Arrange bacon and gouda on top. TIP: If gouda slices don't fit, cut them in half and shingle on sandwiches.
- Close sandwiches with remaining sourdough slices.



#### **5 MAKE MELTS**

- Melt 1 TBSP butter in pan used for onion over medium heat. Add sandwiches and cook, pushing them around pan to absorb butter, until bread is golden brown on one side and cheese begins to melt, 4-6 minutes.
- Add another 1 TBSP butter to pan and flip; cook until bread is golden brown on second side and cheese melts. (For 4 servings, work in batches or use a second pan, adding 1 TBSP butter for each side.)



## 6 FINISH & SERVE

- Halve **melts** on a diagonal.
- Divide melts between plates and serve with **potato wedges** on the side.