



WARM APPLE & BACON CRESCENT ROLLS

with Raisins, Shallot & Sweet Spices

INGREDIENTS

6 PERSON | 12 PERSON



8 oz | 16 oz
Bacon



1 | 2
Apple



1 | 2
Shallot



1 TBSP | 2 TBSP
Warming Spice
Blend



1 oz | 2 oz
Golden Raisins



2 TBSP | 4 TBSP
Flour
Contains: Wheat



12 oz | 24 oz
Crescent Rolls
Contains: Wheat



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



HELLO

WARMING SPICE BLEND

This is the one you think of when you
hear the word "autumn."

PREP: 5 MIN | COOK: 50 MIN | CALORIES: 490



FLAVOR SAVOR

Once cool, refrigerate crescent rolls in an airtight container. Reheat in a 350-degree oven until warmed through, 6-10 minutes.

BUST OUT

- Baking sheet
- Paper towels
- Large bowl
- Small bowl
- Large pan
- Kosher salt
- Cooking oil (1 tsp | 2 tsp)
- Sugar (2 tsp | 4 tsp)
- Nonstick cooking spray
- Butter (3 TBSP | 6 TBSP)
Contains: Milk



1 ROAST BACON

- Adjust racks to top and middle positions and preheat oven to 450 degrees.
- Arrange **bacon*** on a baking sheet. Roast on top rack until crispy, 10-15 minutes. Transfer to a paper-towel-lined plate. Once cool enough to handle, finely chop.
- Once bacon is done, reduce oven temperature to 350 degrees. Let sheet cool, then wash (you'll use it in Step 6).



2 PREP

- While bacon roasts, **wash and dry produce**.
- Halve, core, and finely dice **apple**. Halve, peel, and thinly slice **shallot**.



3 START FILLING

- Heat **2 TBSP butter** and a **drizzle of oil** (4 TBSP butter and a large drizzle of oil for 12 servings) in a large pan over medium-high heat.
- Add **apple, shallot, Warming Spice Blend**, and a **pinch of salt**. Cook, stirring occasionally, until browned and softened, 4-6 minutes.
- Add **raisins, 2 tsp sugar** (4 tsp for 12) and a **splash of water** to pan; stir to combine. Cook, stirring, until caramelized, 30-60 seconds more.



4 FINISH FILLING

- Transfer **filling** to a large bowl and stir in **chopped bacon**.
- Chill filling in the fridge or freezer for 5 minutes. **TIP: If bacon isn't done roasting at this point, just refrigerate the filling and then stir in the bacon when it's ready!**



5 ASSEMBLE CRESCENT ROLLS

- Sprinkle a work surface and a rolling pin with a **small amount of flour**.
- Unroll **dough** onto floured surface and separate into 12 triangles (**24 triangles for 12 servings**). Roll out each triangle until 1/8 inch thick. **TIP: Sprinkle dough with additional flour as needed to prevent sticking.**
- Place **heaping 1-2 TBSP filling** at widest end of each triangle. Starting at widest end, roll up triangles to form **crescent rolls**. **TIP: Don't worry if some of the filling falls out the sides—just tuck in as much as you can.**



6 BAKE CRESCENT ROLLS

- Lightly coat reserved baking sheet with **nonstick cooking spray**. Transfer **crescent rolls** to prepared baking sheet. (For 12 servings, bake in two batches.)
- Place **1 TBSP butter** (2 TBSP for 12) in a small microwave-safe bowl. Microwave until melted, 30-60 seconds. Brush **melted butter** over crescent rolls (**divide melted butter between batches for 12**).
- Bake on top rack until puffed and golden brown, 10-12 minutes.



7 SERVE

- Let **crescent rolls** cool for 5 minutes, then divide between plates and serve.

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