



INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Bacon



2 | 4
Scallions



1 | 2
Baby Lettuce



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



1 tsp | 2 tsp
Hot Sauce



1 | 2
Croutons
Contains: Milk, Wheat



1 | 2
Black Beans



1 tsp | 2 tsp
Garlic Powder



1 | 2
Tomato



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



½ Cup | 1 Cup
Mexican Cheese
Blend
Contains: Milk

BLT CHOPPED SALAD

with Black Beans, Cheese & Creamy Garlic Dressing



READY, SET,
LUNCH!



ANY ISSUES WITH
YOUR ORDER?
SCAN HERE TO
GET HELP!

TOTAL TIME: 15 MIN | CALORIES: 870



BUST OUT

- Medium pan
- Kitchen shears
- Slotted spoon
- Paper towels
- Strainer
- Large bowl
- Plastic wrap
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Olive oil (1 tsp | 1 tsp)

DIVIDE & CONQUER

Why separate scallion whites from greens? The whites are firmer and more oniony—better for cooking; the greens are mild and tender, perfect for a garnish.

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with Black Beans, Cheese & Creamy Garlic Dressing

INSTRUCTIONS

- **Wash and dry produce.**
- Heat a medium dry pan over medium-high heat. Using kitchen shears, cut **bacon*** into bite-size pieces directly into pan; cook, stirring occasionally, until crispy, 3-5 minutes. (TIP: Adjust heat if browning too quickly.) Using a slotted spoon, transfer bacon to a paper-towel-lined plate.
- Drain and rinse **beans**. Trim and thinly slice **scallions**, separating whites from greens.
- In a large microwave-safe bowl, combine **beans, scallion whites, half the garlic powder, a drizzle of oil, salt, and pepper**. Cover with plastic wrap; microwave until beans are warmed through, 2-3 minutes.
- Meanwhile, trim and discard root end from **lettuce**; roughly chop. Dice **tomato** into ½-inch pieces.
- In a small bowl, combine **sour cream, mayonnaise, remaining garlic powder, a drizzle of olive oil**, and as much **hot sauce** as you like. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt and pepper**. Set **dressing** aside.
- To bowl with **bean mixture**, add **lettuce, tomato, bacon, and half the Mexican cheese blend**. Drizzle with as much **dressing** as you like; toss to combine.
- Divide **salad** between shallow bowls and garnish with **scallion greens, croutons (lightly crush in package first)**, and **remaining Mexican cheese blend**. Serve.

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