

INGREDIENTS 2 PERSON | 4 PERSON

> 2 4 Tomatoes

Sourdough Bread

1 TBSP | 1 TBSP Fry Seasoning

1.5 oz 3 oz

Dressing Contains: Eggs, Milk

4 oz 8 oz

Bacon

1 2

Baby Lettuce

4 TBSP 8 TBSP

Mavonnaise Contains: Eggs

1 tsp 2 tsp

3 TBSP 6 TBSP Parmesan Cheese Contains: Milk

Hot Sauce ท

DINER-STYLE BLT SANDWICHES

with Parmesan-Ranch Tossed Salad



TOTAL TIME: 15 MIN CALORIES: 900



BUST OUT

- Medium pan
 Kosher salt
- Paper towels
 Black pepper
- Small bowl
- Large bowl
- (<mark>¼ tsp</mark> | ¼ tsp)

Sugar

TOAST TIPS

Want that toasty flavor and crunch...but not too much crunch? Toast just one side of the bread under your oven's broiler, then assemble your sandwich toasty sides down!

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DINER-STYLE BLT SANDWICHES

with Parmesan-Ranch Tossed Salad

INSTRUCTIONS

- Heat a medium dry pan over medium-high heat. Add bacon*; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes. Transfer to a paper-towel-lined plate.
- While bacon cooks, wash and dry produce.
- Thinly slice half the tomatoes into rounds and dice remaining tomato into ¼-inch pieces. Season tomato rounds with salt and pepper. Trim and discard root end from lettuce; separate leaves. Reserve one whole leaf per sandwich, then chop the remaining leaves into bite-size pieces.
- Toast sourdough slices.
- In a small bowl, combine mayonnaise, ½ tsp Fry Seasoning, a pinch of sugar, and as much hot sauce as you like (1 tsp Fry Seasoning and two pinches of sugar for 4 servings). Taste and season with salt and pepper.
- In a large bowl, toss together diced tomato, chopped lettuce, ranch dressing, and Parmesan.
- Spread one side of toasted sourdough slices with mayo mixture. Layer bacon, reserved whole lettuce leaves, and tomato rounds on half the sourdough slices; close sandwiches.

• Halve **sandwiches**; divide between plates and serve with **salad** on the side. *Bacon is fully cooked when internal temperature reaches 145[°].