



JAMMY BACON & GOUDA MELTS

with Caramelized Onion & Potato Wedges

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Bacon



12 oz | 24 oz
Potatoes*



1 | 1
Onion



1 | 2
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



1 | 2
Beef Stock
Concentrate



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*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.

PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1050



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 medium-high 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).**



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.



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.



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.)**



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.



6 FINISH & SERVE

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

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