



# BLT BLUE CHEESE CHOPPED SALAD

with Grape Tomatoes, White Cheddar & Crispy Panko

## INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz  
Bacon



2 | 4  
Baby Lettuce



4 oz | 8 oz  
Grape Tomatoes



2 tsp | 4 tsp  
Dijon Mustard



5 tsp | 10 tsp  
Red Wine Vinegar



1.5 oz | 3 oz  
Blue Cheese Dressing  
Contains: Eggs, Milk



½ Cup | 1 Cup  
Panko Breadcrumbs  
Contains: Wheat



½ Cup | 1 Cup  
White Cheddar Cheese  
Contains: Milk



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



HELLO

PANKO

These light, airy breadcrumbs toast up  
crispy and golden—the perfect finishing  
touch for a hearty salad.

PREP: 5 MIN | COOK: 20 MIN | CALORIES: 590





## SLICELY DONE

Always seem to squish tomatoes when you're slicing? Switch to a serrated or bread knife! The teeth on the blade will cut through the skin every time.

## BUST OUT

- Large pan
- Whisk
- Paper towels
- Small bowl
- Large bowl
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)

## MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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### 1 COOK BACON

- 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.
- Transfer to a paper-towel-lined plate. Once cool enough to handle, roughly chop. Discard all but a **thin layer of bacon fat** from pan.



### 3 TOAST BREADCRUMBS

- Return pan with **reserved bacon fat** to medium-high heat (if pan seems dry, add a drizzle of oil). Add **panko**, a **pinch of salt**, and **pepper**; cook, stirring occasionally, until golden brown, 3-5 minutes. Transfer to a small bowl.



### 2 PREP & MIX VINAIGRETTE

- While bacon cooks, **wash and dry produce**.
- Trim and discard root end from **lettuce**; chop into bite-size pieces. Halve **tomatoes**.
- In a large bowl, whisk together **mustard**, **vinegar**, **dressing**, and a **drizzle of olive oil** until smooth.



### 4 FINISH & SERVE

- Add **lettuce**, **tomatoes**, and **half the cheddar** to bowl with **vinaigrette**; toss to coat. Taste and season with **salt** and **pepper** if desired.
- Divide **salad** between bowls; garnish with remaining cheddar, **chopped bacon**, and **toasted panko**. Serve.

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