



HOMEMADE DILLY CHEDDAR SCONE SANDOS

with Roasted Veggie Filling, Quickles & Dijonnaise

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Carrots



1 | 2
Red Onion



1 | 2
Mini Cucumber



1 | 2
Lemon



¼ oz | ½ oz
Chives



¼ oz | ½ oz
Dill



1 Cup | 2 Cups
Flour
Contains: Wheat



½ TBSP | 1 TBSP
Baking Powder



1 tsp | 2 tsp
Garlic Powder



1 Cup | 2 Cups
Cheddar Cheese
Contains: Milk



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



2 tsp | 4 tsp
Dijon Mustard



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP
OR GIVE US A CALL AT (646) 846-3663.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



4 oz | 8 oz
Bacon

Calories: 1240



PREP: 15 MIN | COOK: 85 MIN | CALORIES: 980



BUST OUT

- Peeler
- 2 Baking sheets
- 3 Small bowls
- Large bowl
- Box grater
- Whisk
- Plastic wrap
- Parchment paper
- Medium pan
- Paper towels

- Kosher salt
 - Black pepper
 - Cooking oil (1 tsp | 1 tsp)
 - Sugar (½ tsp | 1 tsp)
 - Butter (4 TBSP | 8 TBSP)
- Contains: Milk

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.



1 START PREP & ROAST VEGGIES

- Adjust racks to top and middle positions and preheat oven to 425 degrees. **Wash and dry produce.** Place **4 TBSP butter (8 TBSP for 4 servings)** in freezer. **TIP: Don't cut the butter into pieces! Keeping it whole will make it easier to grate in Step 3.**
- Trim, peel, and cut **carrots** into sticks (like fries; ours were 3 inches long and ½ inch thick). Halve, peel, and cut **onion** into 1-inch-thick wedges.
- Toss carrots and onion on a baking sheet with a **drizzle of oil, salt, and pepper.** Roast on top rack until veggies are tender and lightly browned, 20-25 minutes. Remove from oven; reduce oven temperature to 375 degrees (you'll bake the scones at this temperature in Step 5).



2 FINISH PREP & MAKE QUICKLES

- Meanwhile, trim and thinly slice **cucumber** into rounds. Quarter **lemon.** Finely chop **chives.** Pick and finely chop **fronds from dill.**
- In a small bowl, combine cucumber, **juice from half the lemon,** a pinch of chives, a pinch of dill, and **salt.** Transfer to the refrigerator to pickle.



3 START DOUGH

- In a large bowl, combine **flour, cheddar, baking powder, garlic powder, remaining chives, remaining dill, ½ tsp sugar,** and **½ tsp salt (1 tsp sugar and 1 tsp salt for 4 servings).** Stir to thoroughly combine.
- Remove **butter** from freezer and grate on the largest holes of a box grater directly over bowl with **flour mixture.** **TIP: No grater? No problem! Finely dice your butter into large pea-size pieces, then transfer back to the freezer to chill for another 5-10 minutes before adding to the flour mixture.**
- Using a spoon, gently toss until butter is evenly coated in flour mixture.



4 FINISH & FREEZE DOUGH

- In a second small bowl, whisk together **sour cream, ¼ cup + 1 TBSP water,** and **juice from one lemon wedge (½ cup + 2 TBSP water and two lemon wedges for 4 servings).** Add **sour cream mixture** to bowl with **flour mixture.**
- Using a large spoon, stir until just incorporated, 8-10 times. **TIP: Don't worry if your dough is crumbly—it should be shaggy and a bit lumpy.**
- Transfer **dough** to a clean work surface. Using your hands, shape into a 3-inch disk; wrap in plastic wrap and transfer to the freezer for 15 minutes.




5 BAKE SCONES

- Once dough has chilled for 15 minutes, unwrap and transfer **dough** to a clean work surface. Using your hands, shape into a 5-inch disk (**two 5-inch disks for 4 servings**); cut into four equal wedges (**you'll have eight wedges for 4**).
- Transfer **scones** to a second parchment-lined baking sheet, spacing them at least 2 inches apart. Bake on middle rack (**be sure oven temperature has reduced to 375 degrees first!**) until bottoms are golden brown and tops are lightly browned, 20-25 minutes.
- Remove from oven and let cool 5 minutes.




6 MIX DIJONNAISE

- While scones cool, in a third small bowl, combine **mayonnaise** and **mustard.**
-  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. Turn off heat; transfer to a paper-towel-lined plate.




7 FINISH & SERVE

- Halve **scones** horizontally.
- Spread cut sides of scones with **Dijonnaise.** Fill scones with **roasted veggies** and as many **quickles (draining first)** as you like. Divide **sandos** between plates; serve with any remaining quickles on the side.
-  Fill **scones** with **bacon** along with **roasted veggies** and **quickles (draining first).**

SHARE YOUR #HELLOFRESHPICS WITH US @HELLOFRESH

(646) 846-3663 | HELLOFRESH.COM

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