



CHEDDAR-MOZZ FONDUE BOARD

with sides & toppings for everyone to build their perfect plate

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Carrots



12 oz | 24 oz
Potatoes*



1 | 2
Broccoli



1 | 2
Apple



1 | 2
Demi-Baguette
Contains: Soy, Wheat



8 oz | 16 oz
Cream Sauce Base
Contains: Milk



1 oz | 2 oz
Cheese Roux
Concentrate
Contains: Milk



1 Cup | 2 Cups
White Cheddar
Cheese
Contains: Milk



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk



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.

*The ingredient you received may be a different color.



HelloCustom

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



4 oz | 8 oz
Bacon



10 oz | 20 oz
Beef Tenderloin
Steak

Calories: 1320

Calories: 1330



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1070



HELLO FRESH

HELLO

BUILD-A-PLATE

Delight everyone's palates with this customizable meal! If you chose to add extras, you can sprinkle in bacon or add hearty beef tenderloin bites!

FONDUES & DON'TS

For a silky-smooth fondue, make sure the cream sauce base is bubbling before adding the cheese, then whisk in the cheese a small handful at a time until fully incorporated. This helps prevent clumps!

BUST OUT

- Peeler
- Baking sheet (or 2 baking sheets) [👉]
- Large bowl
- Plastic wrap
- Small pot
- Whisk
- Paper towels [👉] [👉]
- Large pan [👉]
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp) (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.

HOW WAS YOUR MEAL?



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[👉] *Bacon is fully cooked when internal temperature reaches 145*.

[👉] *Beef is fully cooked when internal temperature reaches 145*.



VEGGIES

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Trim, peel, and cut **carrots** on a diagonal into ½-inch-thick pieces. Cut **potatoes** into ½-inch-thick wedges.
- Toss carrots on one side of a baking sheet with a **drizzle of oil, salt, and pepper**. Toss potatoes on empty side with a **drizzle of oil, salt, and pepper**. Roast on top rack until browned and tender, 20-25 minutes. **TIP: If you added any other items to your meal (apps, sides, and/or dessert), you can get started on them now!**

- [👉] Adjust racks to top and middle positions. Arrange **bacon*** in a single layer on a second baking sheet. Roast on middle rack until crispy, 15-20 minutes. Transfer bacon to a paper-towel-lined plate. Once cool enough to handle, finely chop.



3 MAKE FONDUE

- Meanwhile, heat **cream sauce base, cheese roux concentrate, and 2 TBSP water (4 TBSP for 4 servings)** in a small pot over medium-high heat until steaming and slightly bubbling, 1-2 minutes.
- Reduce heat to medium. Add **cheddar and mozzarella** one small handful at a time, alternating and whisking constantly between additions, until melted.



2 FINISH PREP & STEAM BROCCOLI

- While veggies roast, cut **broccoli** into bite-size pieces if necessary. Halve, core, and thinly slice **apple**.
- Halve and toast **baguette**; halve crosswise and slice into 1-inch pieces.
- Place broccoli in a large microwave-safe bowl; cover tightly with plastic wrap and poke a few holes in wrap. Microwave until broccoli is tender, 1-2 minutes, tossing halfway through. Carefully uncover (**watch out for steam!**) and toss broccoli with **salt and pepper**.

- [👉] Pat **beef*** dry with paper towels and season generously all over with **salt and pepper**. Heat a **drizzle of oil** in a large pan over medium-high heat. Add beef and cook to desired doneness, 4-7 minutes per side. Transfer to a cutting board.



4 SERVE

- Arrange **potatoes, carrots, broccoli, apple slices, and baguette pieces** on a large board or platter. Serve family style with **fondue** for dipping. **TIP: Place a trivet or kitchen towel underneath the fondue pot to protect your surface.**

- [👉] Place **bacon** in a serving bowl; serve alongside **fondue board**.

- [👉] Thinly slice **beef** against the grain; serve alongside **fondue board**.