



# BACON & MUSHROOM LOADED GRILLED CHEESE

with Potato Wedges & Horseradish Mayo

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



4 oz | 8 oz  
Bacon



4 oz | 8 oz  
Button Mushrooms



2 Slice(s) | 4 Slice(s)  
Gouda Cheese  
Contains: Milk



½ oz | 1 oz  
Creamy  
Horseradish Sauce  
Contains: Eggs



2 TBSP | 4 TBSP  
Mayonnaise  
Contains: Eggs



4 Slice(s) | 8 Slice(s)  
Sourdough Bread  
Contains: Soy, Wheat



1 Cup(s) | 2 Cup(s)  
Cheddar Cheese  
Contains: Milk



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\*The ingredient you received may be a different color.

## HELLO

### CREAMY HORSERADISH SAUCE

A zingy blend of horseradish, mustard, and paprika is perfect for stirring into tangy mayo.

PREP: 10 MIN | COOK: 30 MIN | CALORIES: 1210





## UNDER PRESSURE

Putting a little weight—like a heavy-bottomed pan—on the sandwiches as they cook will help the cheese melt quickly and evenly.

## BUST OUT

- Baking sheet
- Paper towels
- Large pan
- Small bowl
- Kosher Salt
- Black Pepper
- Cooking Oil
- Butter  
Contains: Milk

## MORE IS MORE

If you upgraded your meal to double your protein or veggies, 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. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

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

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### 1 START PREP & ROAST POTATOES

- Adjust rack to middle position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges.
- Toss potatoes on a baking sheet with a **drizzle of oil, salt, and pepper.** Roast on middle rack until browned and tender, 20-25 minutes.



### 4 COOK MUSHROOMS

- Heat pan with **reserved bacon fat** over medium-high heat (**if pan seems dry, add a drizzle of oil**). Add **mushrooms**; cook, stirring occasionally, until browned and slightly crispy, 5-7 minutes. Season with **salt and pepper.**
- Turn off heat; transfer mushrooms to a paper-towel-lined plate. Wipe out pan.



### 2 COOK BACON

- Meanwhile, 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 a **thin layer of bacon fat** from pan. Reserve pan.



### 5 ASSEMBLE & TOAST SANDWICHES

- Arrange **sourdough slices** on a clean work surface. Evenly layer half the sourdough slices with **gouda, bacon, mushrooms, and cheddar.** Top with remaining sourdough slices to form **sandwiches.**
- Heat **2 TBSP butter** and a **drizzle of oil** in pan used for mushrooms over medium heat. Once hot, add sandwiches. (**For 4 servings, work in batches; wipe out pan between batches and add more butter and oil as needed.**) Cook, gently pressing down with a spatula or heavy-bottomed pan, until cheese slightly melts and bread is golden brown, 2-4 minutes. Add another **1 TBSP butter** to pan, then flip sandwiches. Cook until cheese fully melts and bread is golden brown, 2-4 minutes more. **TIP: Lower heat if sandwiches begin to brown too quickly.**



### 3 FINISH PREP

- While bacon cooks, thinly slice **mushrooms** (**skip if your mushrooms are pre-sliced!**).
- In a small bowl, combine **horseradish sauce** and **mayonnaise.**



### 6 FINISH & SERVE

- Halve **sandwiches** on a diagonal.
- Divide sandwiches between plates. Serve with **potato wedges** and **horseradish mayo** on the side.

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