



VEGAN SWEET POTATO & ONION SANDOS

with Guacamole plus a Cucumber & Spinach Salad

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Sweet Potato



1 TBSP | 1 TBSP
Fry Seasoning



1 | 2
Red Onion



¼ oz | ½ oz
Cilantro



1 | 2
Mini Cucumber



5 tsp | 10 tsp
White Wine
Vinegar



4 Slices | 8 Slices
Sourdough Bread
Contains: Soy, Wheat



5 oz | 10 oz
Baby Spinach



½ oz | 1 oz
Sliced Almonds
Contains: Tree Nuts



2 TBSP | 4 TBSP
Vegan Chipotle
Mayo



4 TBSP | 8 TBSP
Guacamole



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HelloCustom

2 PERSON | 4 PERSON

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4 oz | 8 oz
Bacon

Calories: 1070



PREP: 15 MIN | COOK: 30 MIN | CALORIES: 810



HELLO

FRY SEASONING

A savory blend of garlic, onion, and paprika

GO NUTS

For more flavor and crunch, toast the almonds first in a small dry pan over medium-high heat until golden and fragrant.

BUST OUT

- Peeler
- Large bowl
- Baking sheet
- Large pan
- Medium pan
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Sugar (1½ tsp | 3 tsp)
- Olive oil (3 TBSP | 6 TBSP)

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



1 ROAST & PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Peel and slice **sweet potato** into ¼-inch-thick rounds. Toss on a baking sheet with a **drizzle of oil**, **half the Fry Seasoning (all for 4 servings)**, **salt**, and **pepper**. Roast on top rack until browned and tender, 18-20 minutes.
- Meanwhile, halve, peel, and thinly slice **onion**. Roughly chop **cilantro**. Halve **cucumber** lengthwise; slice into ¼-inch-thick half-moons.

- Heat a medium dry, preferably nonstick, 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. Wipe out pan.



3 TOAST BREAD & FINISH SALAD

- Heat **1 TBSP olive oil** in a large pan over medium heat. Add **sourdough slices**; toast until golden brown, 2-3 minutes per side. (For 4 servings, work in batches, using 1 TBSP olive oil for each batch.) Transfer to a cutting board.
- Add ¾ of the **spinach (you'll use the rest in the next step)** and **almonds** to bowl with **cucumber mixture**; toss to combine. Season with **salt** and **pepper** to taste.



2 CARAMELIZE ONION & START SALAD

- Heat a **large drizzle of oil** in a medium, preferably nonstick, pan over medium-high heat. Add **onion**; cook, stirring occasionally, until browned and softened, 8-10 minutes. Add **1 tsp sugar (2 tsp for 4 servings)** and a **splash of water**; cook until caramelized, 2-3 minutes more. Season with **salt** and **pepper**.
- Meanwhile, in a large bowl, combine **vinegar**, **cilantro**, **cucumber**, **½ tsp sugar (1 tsp for 4)**, **2 TBSP olive oil (4 TBSP for 4)**, **salt**, and **pepper**. Set aside.

- Use pan used for bacon here.



4 ASSEMBLE SANDWICHES & SERVE

- Spread **half the sourdough slices** with **vegan chipotle mayo**. Spread remaining sourdough slices with **guacamole**. Fill with even layers of **sweet potato**, **onion**, and as much **remaining spinach** as you like. Close **sandwiches** and cut in half crosswise.
- Divide sandwiches and **salad** between plates and serve.
- Add a **layer of bacon** to **sandwiches** along with **sweet potato**.

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