



Bacon, Camembert & Cranberry Pan-Fried Panini

with a Walnut and Rocket Side Salad

Festive Flavours 15-20 Minutes

14A

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British Streaky Bacon



French Camembert



Dried Cranberries



Redcurrant Jelly



SlooOW Stone Oven White Baguette



Cider Vinegar



Walnuts



Wild Rocket



PAN-FRIED PANINI

These are the pan-fried instructions, but this recipe will be just as tasty in a panini press if you have one!

Pantry Items

Oil, Salt, Pepper, Olive Oil, Sugar

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

Cooking tools

Frying pan, kitchen paper and bowl.

Ingredients

Ingredients	Quantity
British Streaky Bacon**	6 rashers
French Camembert** 7)	250g
Dried Cranberries	30g
Redcurrant Jelly	74g
SlooOW Stone Oven White Baguette 3) 11) 13)	1
Cider Vinegar 14)	15ml
Walnuts 2)	20g
Wild Rocket**	20g

Pantry	Quantity
Olive Oil*	1 tbsp
Sugar*	½ tsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	280g	100g
Energy (kJ/kcal)	3090 / 739	1104 / 264
Fat (g)	46.4	16.6
Sat. Fat (g)	25.6	9.1
Carbohydrate (g)	42.8	15.3
Sugars (g)	26.7	9.5
Protein (g)	36.1	12.9
Salt (g)	3.92	1.40

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

2) Nuts 3) Sesame 7) Milk 11) Soya 13) Cereals containing gluten 14) Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.


Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

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Fry the Bacon

- Heat a drizzle of **oil** in a large frying pan on medium-high heat.
- Once hot, lay in the **bacon rashers** and fry until crispy and brown, 3-4 mins on each side. Transfer to a plate lined with kitchen paper. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.



Toast the Sandwich

- Heat a drizzle of **oil** in the (now empty) frying pan on medium-high heat.
- Once hot, add the **panini**, pressing down with a spatula or heavy-bottomed pan.
- Cook, pressing occasionally, until the **bread** is golden and toasted and the **cheese** has melted, 2-4 mins per side.



C'mon Camembert

- In the meantime, cut the **Camembert** into 1cm thick slices. Halve any large pieces.
- Roughly chop the **dried cranberries**, then combine in a small bowl with the **redcurrant jelly**.
- Halve the **sourdough baguette** once lengthways, then halve each **half** widthways.



Dress the Rocket

- Meanwhile, combine in a medium bowl the **cider vinegar** with the **olive oil** and **sugar** (see pantry for both amounts).
- Roughly chop the **walnuts**.
- Add the **rocket** and **walnuts** to the bowl of **cider vinegar** and toss to coat the **rocket** in the **dressing**.



Assemble the Sandwich

- Divide the **cranberry mixture** between the pieces of **sourdough** and spread to the edges.
- Divide the **slices** of **Camembert** between the base pieces of the **baguette**, then top with the **cooked bacon**.
- Sandwich shut with the **baguette lids** and firmly press all the **ingredients** inside.



Serve Up a Festive Treat

- Once the **cheese** has melted and the **bread** is toasted and golden, slice your **panini** diagonally and share between 2 serving plates.
- Serve the **rocket and walnut salad** on the side to finish.

Enjoy!

