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CHICKEN, BACON & GOUDA SANDWICHES

with Smoky Dijonnaise & Potato Wedges

WHAT WE SEND

(2 servings | 4 servings)

CALORIES **880**

PREP IN **5 MIN**

READY IN **30 MIN**

* Keep refrigerated



Potatoes*
(12 oz | 24 oz)



Tomato*
(1 | 2)



Bacon*
(4 oz | 8 oz)



Chicken Breasts*
(10 oz | 20 oz)



Smoked Paprika
(1 | 2)



Dijon Mustard
(1 | 2)



Ciabattas*
(2 | 4)
Contains: Soy, Wheat



Sliced Gouda*
(1 | 2)
Contains: Milk

You may receive potatoes that are a different color.
No matter the hue, they will be just as delicious!

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Cooking Oil
(1 tsp | 2 tsp)

Mayonnaise
(2 TBSP | 4 TBSP)
Contains: Eggs

Sugar
(½ tsp | 1 tsp)

Ketchup
(Optional)

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6 **SERVINGS** If you ordered a 6-serving meal, combine the 2- and 4-serving ingredient amounts as needed and cook in batches or larger cooking vessels (where it makes sense). Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

1.



Preheat oven to 425 degrees. **Wash and dry produce.** Cut **potatoes** into 1/2-inch-thick wedges. Thinly slice **tomato** into rounds.

2.



Toss **potatoes** on a baking sheet with a **drizzle of oil**, **salt**, and **pepper**. Roast until browned and tender, 20–25 minutes. Transfer to a plate.

3.



Add **bacon** to a medium dry pan (use a large pan for 4 servings) in a single layer; heat over medium-high heat. Cook, turning occasionally, until crispy, 6–10 minutes. (Lower heat if **bacon begins to brown too quickly.**) Turn off heat; transfer bacon to a paper-towel-lined plate. Carefully discard all but a **thin layer of bacon fat** from pan.

4.



Pat **chicken** dry with paper towels and season all over with 3/4 tsp **paprika** (1 1/2 tsp for 4 servings; you'll use the rest later), **salt**, and **pepper**. Heat pan with **reserved bacon fat** over medium heat. (Add a drizzle of oil if pan is dry.) Add chicken and cook until browned and cooked through, 6–8 minutes per side. (Lower heat if **chicken begins to brown too quickly.**) Transfer to a cutting board. Add **tomato** to same pan; cook until warmed through and slightly softened, 1–2 minutes per side.

5.



In a small bowl, combine **mustard**, **remaining paprika**, 2 TBSP **mayonnaise** (4 TBSP for 4 servings), 1 tsp **water** (2 tsp for 4), 1/2 tsp **sugar** (1 tsp for 4), **salt**, and **pepper**. (If mixture seems too thick, add a splash more water.)

6.



Halve **ciabattas** and place on baking sheet used for potatoes. Carefully spread cut sides with **Dijonnaise**, then fill with **tomato**, **chicken**, **bacon**, and **cheese**. Toast in oven until cheese melts, 1–2 minutes. Halve **sandwiches** on a diagonal and divide between plates along with **potato wedges**. If you've got some on hand, serve with **ketchup** on the side for dipping.