



**DOWNLOAD OUR APP!**  
Pick your meals, schedule deliveries, and more.

## 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)

### SHARE THE LOVE

**\$20**

Give friends \$20 off their first box and you'll get a \$20 credit when they cook with us.  
**EveryPlate.com/referral**



**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.