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Bacon Welsh Rarebit

with Tomatoes & Roasted Asparagus



20-30min



4 Servings

This is a spin on a classic dish, Welsh Rarebit, which, although it sounds very complicated and exotic, is nothing more than a creamy cheese sauce that's broiled on toast. We've taken it over the top by adding crisp, savory bacon, fresh tomato, and a sprinkling of fresh chives to brighten it up. A side of asparagus, broiled just for a few minutes, is the perfect seasonal addition! Cook, relax, ...

What we send

- thick cut bacon
- dijon mustard ¹⁷
- asparagus
- plum tomatoes
- fresh chives

What you need

- all-purpose flour ¹
- coarse kosher salt
- freshly ground pepper
- olive oil

Tools

- rimmed baking sheet
- small saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 915kcal, Fat 64g, Carbs 58g, Proteins 17g



1. Cook bacon

Preheat oven to 400°F with rack in upper third. Line a baking sheet with foil. Arrange **bacon** in a single layer and bake in oven until golden brown and crisp, 15-20 minutes, checking frequently. Transfer to paper towel-lined plate. Reserve **bacon fat** on foil. Preheat broiler.



4. Toast bread

Brush 1 side of each **slice of bread** with **bacon fat** from reserved foil. Arrange bread, bacon fat side-up, on foil on baking sheet and broil until golden brown and crisp on 1 side, about 1 minute (watch closely). Remove from oven and flip bread over.



2. Prep ingredients

Trim bottom 2 inches from **asparagus**. Cut **cheddar** into small cubes. Thinly slice **chives**. Thinly slice **tomatoes**.



5. Broil sandwiches

Divide **tomatoes** between **bread**; season with **salt** and **pepper**. Top with **cheese sauce**, making sure tomatoes and bread are fully covered. Transfer to baking sheet and broil until cheese is bubbling and lightly browned in spots, 1-3 minutes (watch closely). Transfer **sandwiches** to plates and top with **bacon** and **remaining chives**.



3. Make cheese sauce

Heat **2 tablespoons oil** in a medium saucepan over medium high. Whisk in **2 tablespoons flour**; cook, 1 minute. Add **1 cup water** and **cream cheese** and bring to a simmer, breaking up with a whisk until smooth. Off heat; stir in **cheddar** until it melts. Stir in **mustard**, **1 tablespoon Worcestershire**, and **½ of chives**. Season with **1 teaspoon salt** and **a few grinds pepper**.



6. Assemble & serve

Remove foil from baking sheet. Add **asparagus** and toss with **1 tablespoon oil**. Season with **salt** and pepper. Broil until bright green and crisp-tender, 2-3 minutes (watch closely). Serve **asparagus** alongside **sandwiches**. Enjoy!