



**HELLO  
FRESH**

## INGREDIENTS

2 PERSON | 4 PERSON



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



**1 | 2**  
Granny Smith  
Apple



**2 TBSP | 4 TBSP**  
Mayonnaise  
Contains: Eggs



**2 tsp | 4 tsp**  
Dijon Mustard



**8 oz | 16 oz**  
Sliced Turkey  
Breast



**2 Slices | 4 Slices**  
Gouda Cheese  
Contains: Milk

# TURKEY, GOUDA & APPLE SANDWICHES

with Dijonnaise



✓ **READY, SET,  
LUNCH!**



ANY ISSUES WITH  
YOUR ORDER?  
SCAN HERE TO  
GET HELP!

**TOTAL TIME: 10 MIN | CALORIES: 610**



### BUST OUT

- Small bowl
- Sugar

### LEMON LOVE

Got any lemon in the house? Squeeze it over the apple slices to add flavor and prevent them from browning.

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## TURKEY, GOUDA & APPLE SANDWICHES

with Dijonnaise

### INSTRUCTIONS

- Toast **bread**.
- Meanwhile, **wash and dry produce**.
- Halve, core, and thinly slice **apple**.
- In a small bowl, combine **mayonnaise, mustard**, and a **pinch of sugar**.
- Spread one side of each **bread slice** with **Dijonnaise**. Top half the bread slices, spread sides up, with **gouda**, as much **turkey** as you like, and as many **apple slices** as you like. Top with remaining bread slices, spread sides down. Halve **sandwiches** on a diagonal. **TIP: Refrigerate any leftover turkey in an airtight container for up to 1 week.**
- Divide **sandwiches** between plates. Serve with any **remaining apple slices** on the side.