



**HELLO
FRESH**

INGREDIENTS

2 PERSON | 4 PERSON



¼ oz | ½ oz
Parsley



1 | 2
Granny Smith
Apple



2 | 4
Eggs
Contains: Eggs



1 tsp | 2 tsp
Chili Flakes



2 TBSP | 4 TBSP
Crème Fraîche
Contains: Milk



1 Clove | 2 Cloves
Garlic



1 Cup | 2 Cups
Feta Cheese
Contains: Milk



2 | 4
Brioche Buns
Contains: Eggs, Milk,
Soy, Wheat



1.15 oz | 2.3 oz
Peanut Butter
Contains: Peanuts

HERBY FETA EGG SANDOS

with Apple Slices & Peanut Butter Crème Fraîche



✓ **READY, SET,
BREAKFAST!**



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

TOTAL TIME: 15 MIN | CALORIES: 780



BUST OUT

- Large pan
- Rubber spatula
- 2 Small bowls
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 7 tsp)

LEMON SQUEEZY

Got a lemon hanging around? Squeeze it over the apple slices to add tangy flavor and keep them from browning.

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HERBY FETA EGG SANDOS

with Apple Slices & Peanut Butter Crème Fraîche

INSTRUCTIONS

- **Wash and dry produce.**
- Roughly chop **parsley**. Peel and mince **garlic**. Halve, core, and thinly slice **apple**.
- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **feta** in two small piles (**four piles for 4 servings**); using a rubber spatula, form piles into rings about the size of a cracked egg.
- Crack **eggs*** into the center of each **feta ring** and fry to preference. Season eggs with **salt** and **pepper**. **TIP: To keep the eggs from sticking together, use a spatula to gently push the feta toward each yolk.**
- While eggs cook, halve and toast **buns**. In a small bowl, combine **parsley, garlic, 1 TBSP oil (2 TBSP for 4 servings)**, and as many **chili flakes** as you like. Season lightly with **salt** and **pepper**.
- In a second small bowl, combine **peanut butter** and **crème fraîche**.
- Fill **toasted buns** with **feta eggs** and **herb sauce**; divide between plates. Serve with **apple slices** and **peanut butter crème fraîche** for dipping.

*Wash hands and surfaces after handling raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness.