



**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: 620



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.

GET SOCIAL

Share your **#HelloFreshPics**
with us **@HelloFresh**

(646) 846-3663 | hello@hellofresh.com

[HelloFresh.com](https://www.hellofresh.com)

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.