



INGREDIENTS

2 PERSON | 4 PERSON



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



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



8 oz | 16 oz
Sliced Turkey
Breast



1 | 2
Granny Smith
Apple



2 tsp | 4 tsp
Dijon Mustard



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: 560

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.

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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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.