



TURKEY & FIGGY APPLE PICNIC SANDOS

with Creamy Honey Mustard, Carrot Sticks & Hummus Dipper

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Granny Smith
Apple



9 oz | 18 oz
Carrots



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



1.5 oz | 3 oz
Honey Dijon
Dressing
Contains: Eggs



2 | 4
Ciabattas
Contains: Soy, Wheat



2 | 4
Fig Jam



8 oz | 16 oz
Sliced Turkey Breast



½ Cup | 1 Cup
Hummus
Contains: Sesame



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



HELLO

FIG JAM

Rich and gently sweet, this spread is a lovely complement to tangy mustard.



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 850



PICNIC POINTER

If bringing your sandos on a picnic, tightly wrap each sando in a large piece of foil to keep them fresher longer!

BUST OUT

- Peeler
- Small bowl
- Plastic wrap
- Parchment paper

MORE IS MORE

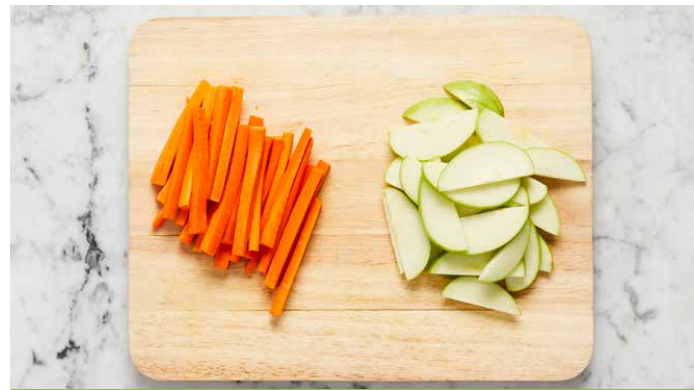
If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

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

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1 PREP

- Wash and dry produce.
- Halve, core, and thinly slice **apple**. **TIP: If you have a lemon on hand, squeeze a few drops of juice on apple slices to prevent them from browning!**
- Trim, peel, and cut **carrots** into sticks (like fries; ours were 3 inches long and 1/3 inch thick).



3 ASSEMBLE SANDOS

- Halve and toast **ciabattas**.
- Evenly spread **creamy honey mustard** on bottom ciabatta halves; spread **jam** on top ciabatta halves.
- Layer bottom ciabatta halves with **apple** and as much **turkey** as you like.
- Close to form **sandos**.



2 MAKE CREAMY HONEY MUSTARD

- Open **cream cheese packet** and empty into a small microwave-safe bowl. Cover tightly with plastic wrap and microwave until softened, 30-45 seconds. **TIP: No microwave? No problem! Submerge sealed cream cheese packet in a bowl of warm water to soften.**
- Stir in **dressing** until combined.



4 SERVE OR STASH

- **To serve:** Divide **sandos** and **carrot sticks** between plates and serve with **hummus** on the side for dipping.
- **To stash:** Place two 10-inch pieces of parchment paper (**four pieces for 4 servings**) on a work surface with a long side facing you. Place a sando in the center of each piece of parchment. Working one at a time, fold up bottom side of parchment over sando, then fold left and right sides to the center. Carefully fold up sando in parchment until parchment seam is on the bottom. Halve wrapped sandos on a diagonal. (**TIP: Use a serrated knife to easily cut through the parchment.**) Refrigerate sandos, carrot sticks, and hummus in separate containers and pack as desired.