



Brie and Caramelized Onion Sandwiches

with Fig, Apple and Arugula Salad

VEGGIE 30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

-  Brie Cheese
-  Gala Apple
-  Arugula and Spinach Mix
-  Whole Grain Mustard
-  Fig Jam
-  White Wine Vinegar
-  Artisan Bun
-  Red Onion, sliced
-  Pepitas

HELLO BRIE

This creamy cheese takes a sandwich from simple to luxurious!

START HERE

- Before starting, preheat broiler to high.
- Wash and dry all produce.

Bust Out

Large Non-Stick Pan, Whisk, Large Bowl, Baking Sheet, Measuring Spoons

Ingredients

	2 Person	4 Person
Brie Cheese	125 g	250 g
Gala Apple	1	2
Arugula and Spinach Mix	56 g	113 g
Whole Grain Mustard	1 tbsp	2 tbsp
Fig Jam	2 tbsp	4 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
Artisan Bun	2	4
Red Onion, sliced	113 g	227 g
Pepitas	28 g	56 g
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



1. PREP

Core, then cut **apple** into matchsticks. Cut **brie** in half, crosswise and parallel to the cutting board. Halve **buns**. Whisk together **vinegar**, **half the fig jam** and **1 tbsp oil** (dbl for 4ppl) in a large bowl. Add **apples** and toss to combine.



4. TOAST PEPITAS

While **sandwiches** toast, carefully rinse and wipe pan clean. Heat over medium heat. Add the **pepitas** to the dry pan. Toast, stirring often, until golden-brown, 3-4 min. (**TIP:** Keep your eye on them so they don't burn!) Transfer to a plate.



2. CARMELIZE ONIONS

Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4ppl), then **onions**. Cook until slightly softened, 3-4 min. Add **remaining fig jam** and season with **salt**. Cook, stirring occasionally, until the **onions** are dark golden brown, 4-6 min.



5. FINISH SALAD

Add **arugula-spinach mixture** and **pepitas** to the large bowl with **apples** and **dressing**. Toss to combine. Season with **salt** and **pepper**.



3. TOAST SANDWICHES

Arrange **bun halves** on a baking sheet, cut side up. Spread **mustard** on **bottom buns** and top with **brie** halves, cut side up. Spread **onion mixture** onto **top buns**. Bake in the **middle** of the oven until brie melts, 3-5 min.



6. FINISH & SERVE

Top **brie** with **top buns** and cut **sandwiches** in half. Divide **sandwiches** and **salad** between plates.

Dinner Solved!

Contact

Share your photos #HelloFreshLife
Call or email us | (855) 272-7002
hello@hellofresh.ca
HelloFresh.ca

