



# Brie and Caramelized Onion Sandwiches

with Apple Arugula Salad and Fig Vinaigrette

Veggie 30 Minutes



Brie Cheese



Bacon



Artisan Bun



Gala Apple



Red Onion



Arugula and Spinach Mix



Whole Grain Mustard



Fig Spread



White Wine Vinegar



Carrot, julenned

### CUSTOM RECIPE

This is a Custom Recipe. If you chose to add bacon, simply follow the instructions on the back of this card and you're set. Happy cooking!

HELLO BRIE

*This creamy cheese takes a sandwich from simple to luxurious!*

## Start here

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

## Bust out

Baking sheet, measuring spoons, large bowl, whisk, large non-stick pan

## Ingredients

	2 Person	4 Person
Brie Cheese	125 g	250 g
Bacon	100 g	200 g
Artisan Bun	2	4
Gala Apple	1	2
Red Onion	113 g	226 g
Arugula and Spinach Mix	113 g	227 g
Whole Grain Mustard	1 tbsp	2 tbsp
Fig Spread	2 tbsp	4 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
Carrot, julienned	56 g	113 g
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

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

## Contact

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## Caramelize onions

1. Peel, then cut **onion** into ¼-inch slices.
2. Heat a large non-stick pan over medium heat.
3. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until slightly softened, 3-4 min.
4. Add **half the fig spread** and season with **salt**. Cook, stirring occasionally, until **onions** are dark golden-brown, 5-8 min.
5. Remove the pan from heat, then transfer **onions** to a plate.



## Toss salad

6. Add **arugula and spinach mix** and **carrots** to the bowl with **apples and dressing**.
7. Season with **salt** and **pepper**, then toss to combine.



## Prep

8. Halve **buns**.
9. Core, then cut **apple** into ¼-inch matchsticks.
10. Whisk together **vinegar, remaining fig spread** and **1 tbsp oil** (dbl for 4 ppl) in a large bowl. Add **apples**, then toss to coat.
11. Cut **brie** in half, through the centre, parallel to the cutting board.



## Finish and serve

12. Sandwich **top** and **bottom buns** together, then cut **sandwiches** in half. (**TIP:** Add some salad to the sandwiches, if desired!)
13. Divide **sandwiches** and **salad** between plates.

Stack **bacon** on **bottom buns** before sandwiching **buns** together.



## Toast sandwiches

14. Arrange **buns** on an unlined baking sheet, cut-side up.
15. Spread **mustard** on **bottom buns**, then top with **brie halves**, cut-side up.
16. Spread **onion mixture** on **top buns**.
17. Broil in the **middle** of the oven until **brie** is warmed through, 2-4 min. (**TIP:** Keep an eye on buns so they don't burn!)

If you've opted to add **bacon**, cut **strips** in half crosswise. Carefully wipe the pan from step 1 clean. Reheat the pan over medium. When hot, add **bacon**. Cook, flipping occasionally, until crispy, 5-7 min. \*\* Remove from heat. Using tongs, transfer **bacon** to a paper towel-lined plate. Set aside.

## Dinner Solved!