



Brie, Mushroom and Caramelized Onion Sandwich with French Green Bean and Cashew Salad

VEGGIE 30 Minutes



Brie Cheese



Ciabatta Bun



Red Onion, sliced



Balsamic Glaze



Green Beans



Cashews, chopped



Whole Grain Mustard



Cremini Mushrooms



Baby Spinach

HELLO BRIE

This creamy cheese takes a sandwich from simple to luxurious!

START HERE

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

Bust Out

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

Ingredients

	2 Person	4 Person
Brie Cheese	125 g	250 g
Ciabatta Bun	2	4
Red Onion, sliced	56 g	113 g
Balsamic Glaze	2 tbsp	4 tbsp
Green Beans	170 g	340 g
Cashews, chopped	28 g	56 g
Whole Grain Mustard	1 tbsp	2 tbsp
Cremini Mushrooms	227 g	454 g
Baby Spinach	56 g	113 g
Sugar*	¼ tsp	½ tsp
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.

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1. PREP

Slice the **mushrooms**. Cut stems off **green beans**, then cut in half. Halve the **buns**. Slice the **brie** into ½-inch pieces.



4. COOK MUSHROOM

Add **1 tbsp oil** (dbl for 4 ppl) to the same pan, then the **mushrooms** and **onions**. Cook, stirring occasionally, until **veggies** soften, 5-6 min. Season with **salt** and **pepper**. Add **balsamic glaze** and remove from heat. Stir until **sauce** has thickened, 1 min.



2. TOAST CASHEWS

Heat a large non-stick pan over medium heat. Add the **cashews** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!) Transfer to a plate.



5. MELT CHEESE

While the **mushrooms** cook, arrange **ciabatta** on a baking sheet, cut-side up. Divide the **brie pieces** between the bottom halves of **buns**. Toast, in **middle** of oven, until lightly golden, 3-4 min. (**TIP:** Keep an eye on your ciabatta so that it does not burn!)



3. COOK BEANS

Add **1 tbsp oil** (dbl for 4 ppl), then **green beans** to the same pan. Cook, stirring occasionally, until tender-crisp, 4-5 min. Season with **salt** and **pepper**. Transfer to a medium bowl. Add **mustard** and **¼ tsp sugar** (dbl for 4 ppl). Stir until combined and set aside.



6. FINISH AND SERVE

Top the **melted cheese** with the **half the mushroom-onion mixture**. Place top bun on top. Add the **remaining mushroom-onion mixture** and **spinach** to the **beans** in the medium bowl. Toss to combine. Divide **sandwiches** and **green bean salad** between plates. Sprinkle the **cashews** over the **bean salad**.

Dinner Solved!