



CARMELIZED APPLE MELTS

with a Honey Dijon Arugula Salad

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Apple



¼ oz | ¼ oz
Thyme



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



2 tsp | 4 tsp
Dijon Mustard



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk



½ Cup | 1 Cup
Cheddar Cheese
Contains: Milk



2 oz | 4 oz
Arugula



1 oz | 1 oz
Dried Cranberries



½ oz | ½ oz
Sunflower Seeds



1.5 oz | 3 oz
Honey Dijon Dressing
Contains: Eggs

HELLO

CARMELIZED APPLE

Bits of fresh apple are cooked down with thyme and a little sugar until they're extra sweet, aromatic, and jammy.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 840



THYME SAVER

To prep your thyme in no time, pinch the stem near the top with one hand, then pull down with your other hand against the direction the leaves grow in. The leaves should pop right off!

BUST OUT

- Large pan
- Small bowl
- Large bowl
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar (½ tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

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1 PREP & COOK APPLE

- **Wash and dry all produce.**
- Halve, core, and thinly slice **apple**. Strip **thyme leaves** from stems; mince leaves until you have 2 tsp (3 tsp for 4 servings).
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add apple; cook, stirring occasionally, until softened and lightly browned, 5-7 minutes.
- Add ½ tsp **sugar** (1 tsp for 4), minced thyme, and 1 TBSP **water** (2 TBSP for 4). Cook, stirring, until apple is caramelized and jammy, 2-3 minutes more.
- Turn off heat. Season with **salt** and **pepper**; transfer to a small bowl.



3 COOK SANDWICHES

- Melt 1 TBSP **butter** in pan used for apple over medium heat. Add **sandwiches** and cook until golden brown on first side, 4-5 minutes.
- Remove sandwiches; add another 1 TBSP **butter** to pan. Once butter has melted, return sandwiches to pan and cook on second side until bread is golden brown and cheese has melted, 4-5 minutes more. (For 4 servings, cook in two batches; repeat process with remaining sandwiches, adding 1 TBSP butter to the pan for each side.)



2 BUILD SANDWICHES

- Place **sourdough** on a clean work surface. Spread half the slices with **mustard**, then top with **mozzarella**, **caramelized apple**, and **cheddar**. Place remaining bread slices on top to create **sandwiches**.



4 MAKE SALAD & SERVE

- While sandwiches cook, add **arugula**, **cranberries**, and **sunflower seeds** to a large bowl; toss with as much **Honey Dijon Dressing** as you like. Taste and season with **salt** and **pepper**.
- Halve **melts** on a diagonal.
- Divide **salad** and melts between plates. Serve with any remaining Honey Dijon Dressing on the side for dipping.