

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2 Apple



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



½ Cup | 1 CupMozzarella Cheese
Contains: Milk



2 oz | 4 oz Arugula



⅓ oz | ⅓ oz Sunflower Seeds



¼ oz | ¼ oz Thyme



2 tsp | 4 tsp Dijon Mustard



½ Cup | 1 Cup Cheddar Cheese Contains: Milk



1 oz | 1 oz Dried Cranberries



1.5 oz | 3 oz Honey Dijon Dressing Contains: Eggs

HELLO

CARAMELIZED APPLE

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

CARAMELIZED APPLE MELTS

with a Honey Dijon Arugula Salad



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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 (1/2 tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP)

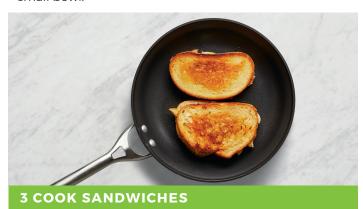
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- · Wash and dry all produce.
- Halve, core, and thinly slice apple. Strip thyme leaves from stems; mince leaves until you have 2 tsp (3 tsp for 4 servinas).
- Heat a drizzle of oil in a large pan over medium-high heat. Add apple; cook, stirring occasionally, until softened and lightly browned, 5-7 minutes.
- Add 1/2 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.



- 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.