



FRENCH ONION SOUP CLASSIQUE

with Gruyère Toasts & Apple Dijon Salad



HELLO



RubyFrost apples are the perfect balance of sweet and tart. Beautifully colored, their plump and crisp texture make them an ideal baking apple!

PREP: 10 MIN | **TOTAL: 50 MIN** | **CALORIES: 560**



Yellow Onions



Demi-Baguette
(Contains: Wheat)



Dijon Mustard



Mushroom Stock Concentrates



Mixed Greens



Thyme



Lemon



Sherry Vinegar



Hudson River Fruit RubyFrost Apple



Gruyère Cheese
(Contains: Milk)

START STRONG

The secret to perfectly caramelized onions? Time! Making them is a labor of love, and the results are beyond worth it—trust us! In step 2, be sure to periodically scrape up any browned bits you see at the bottom of the pan. Those unassuming specks (aka the fond) are full of concentrated flavor. Another flavorful tip: don't stir too often. Darker onions = a richer soup.

BUST OUT

- Small bowl
- Large pot
- Large bowl
- Baking sheet
- Olive oil (4 tsp | 4 tsp)
- Sugar (1 TBSP | 2 TBSP)
- Butter (1 TBSP | 1 TBSP)
(Contains: Milk)
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient 2-person | 4-person

- Yellow Onions 2 | 3
- Thyme ¼ oz | ¼ oz
- Demi-Baguette 1 | 2
- Lemon 1 | 1
- Dijon Mustard 2 tsp | 2 tsp
- Sherry Vinegar 5 tsp | 10 tsp
- Mushroom Stock Concentrates 3 | 6
- Hudson River Fruit RubyFrost Apple 1 | 1
- Mixed Greens 2 oz | 4 oz
- Gruyère Cheese ½ Cup | 1 Cup



1 PREP & MAKE DRESSING

Heat broiler to high. **Wash and dry all produce.** Halve, peel, and very thinly slice **onions**. Pick **thyme leaves** from stems; mince leaves until you have 1 tsp (2 tsp for 4), reserving a few whole leaves for garnish. Trim ends from **baguette**; slice crosswise into 6 equal-size rounds (12 rounds for 4 servings). Halve **lemon**. In a small bowl, combine juice from whole **lemon**, a large drizzle of **olive oil**, and **mustard** to taste. Season with **salt** and **pepper**; set aside.



4 MAKE SALAD

Meanwhile, halve, core, and thinly slice half the **apple** (whole apple for 4 servings) into half-moons. In a large bowl, toss apple slices and **mixed greens** with as much **dressing** as you like. Season with **salt** and **pepper**.



2 CAMELIZE ONIONS

Heat a large pot over medium-high heat; add a large drizzle of **olive oil** and **1 TBSP butter**. Add **onions** and ½ **tsp salt** (1 tsp for 4). Cook, stirring occasionally, until onions are slightly softened and browned, 8-10 minutes. Stir in ¼ **cup water**, scraping up any browned bits from bottom of pan. Cook, without stirring, 8-10 minutes more. Add another ¼ **cup water**, scraping up any browned bits from bottom of pan; cook, stirring occasionally, until deeply browned and caramelized, 8-10 minutes more. **TIP:** If onions start to burn, add a splash of water.



5 MAKE TOASTS

Place **baguette slices** on a baking sheet and top evenly with **Gruyère**. Broil on top rack until cheese is melted and bubbly, 2-3 minutes. **TIP:** Watch carefully to avoid burning.



3 SIMMER SOUP

To pot with **caramelized onions**, add **vinegar**, **minced thyme**, **1 TBSP sugar** (2 TBSP for 4 servings), and ¼ **cup water**. Cook until deeply browned and jammy, 2-3 minutes. Add **stock concentrates** and **3 cups water** (5 cups for 4). Bring to a simmer and cook, stirring occasionally, until flavors meld, 3-5 minutes. Taste and season with **salt** and **pepper**.



6 SERVE

Divide **soup** between bowls. Top with **Gruyère toasts**. Garnish with reserved **thyme leaves** as desired. Serve with **salad** on the side.

ALLIUM-AZING

Try making these perfectly caramelized thyme-flecked onions again for adding to grilled cheese.



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