



INGREDIENTS

2 PERSON | 4 PERSON



2 | 4

Ciabattas

Contains: Soy, Wheat



¼ oz | ½ oz
Dill



1 | 2
Apple



4 TBSP | 8 TBSP
Cream Cheese
Contains: Milk



1 | 1
Lemon



1 | 2
Mini Cucumber



2 oz | 4 oz
Arugula



1 | 2
Red Pepper
Jam

CREAM CHEESE & RED PEPPER JAM SANDOS

with Cucumber, Dilly Arugula & Apple



✓ READY, SET,
LUNCH!



ANY ISSUES WITH
YOUR ORDER?
SCAN HERE TO
GET HELP!

TOTAL TIME: 10 MIN | CALORIES: 480



BUST OUT

- Medium bowl
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)

(CI)TRUST US

Squeeze lemon juice over the apple slices before serving to add flavor and prevent them from browning.

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CREAM CHEESE & RED PEPPER JAM SANDOS

with Cucumber, Dilly Arugula & Apple

INSTRUCTIONS

- Halve **ciabattas**; toast until golden brown.
- **Wash and dry produce.**
- Quarter **lemon**. Roughly chop **dill fronds**. Trim and thinly slice **cucumber** into rounds. Halve, core, and thinly slice **apple**.
- In a medium bowl, toss together **arugula**, a **drizzle of olive oil**, **juice from one lemon wedge** (juice from two wedges for 4 servings), **salt**, **pepper**, and as much **dill** as you like.
- Spread **bottom halves of ciabattas** with **cream cheese** and **red pepper jam**. Top with **cucumber slices** and as much **arugula salad** as you like. Close **sandwiches**.
- Halve **sandwiches** on a diagonal and divide between plates. Serve **apple slices** and any **remaining arugula salad** on the side.