



More than Food

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Fig and Brie Grilled Cheese with Crispy Mushroom & Arugula Salad

It's time to bring your childhood favorite into adulthood. Melty brie coupled with sweet fig jam creates the ultimate sweet and salty grilled cheese. Rosemary-roasted mushrooms amp up an otherwise simple side salad.



25 min



level 1



veggie



nut free



Whole Wheat Bread



Brie



Button Mushrooms



Arugula



Fig Jam



Rosemary



Balsamic Vinegar

Ingredients

		2 People	4 People
Whole Wheat Bread	1) 2) 3)	4 slices	8 slices
Brie	2)	4 oz	8 oz
Button Mushrooms		4 oz	8 oz
Arugula		2 oz	4 oz
Fig Jam		2 t	4 t
Rosemary		1 sprig	2 sprigs
Balsamic Vinegar		1 t	2 t
Butter*	2)	1 T	2 T
Olive Oil*		1 T + 1 t	2 T + 2 t

*Not Included

Allergens

- 1) Wheat
- 2) Milk
- 3) Soy

Tools

Baking Sheet,
Large Pan, Medium Bowl

Ruler

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Nutrition per person Calories: 639 cal | Carbs: 61 g | Fat: 36 g | Protein: 20 g | Fiber: 7 g | Sodium: 767 mg

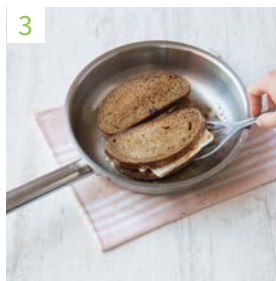


1 Preheat the oven to 400 degrees. Take the **butter** out of the fridge to soften. Strip the **rosemary** from the stem and finely chop. Thinly slice the **mushrooms** then toss them on a baking sheet with a drizzle of **olive oil**, the **rosemary**, and a pinch of **salt** and **pepper**. Place in the oven for 12-15 minutes until golden brown and slightly crispy.

TIP: If you put the butter on top of the oven while it preheats it'll speed up the softening process!



2 **Assemble the grilled cheese:** cut the **brie** into thin slices. Spread one slice of **bread** with **1 teaspoon fig jam**, then top with **half the brie** slices. Place another slice of **bread** on top. Spread the outer sides of the **sandwich** with **half the butter**. Repeat the assembly process for the other sandwich.



3 Heat a large pan over medium-low heat. Add the **sandwiches** and cook for 4-5 minutes per side until they are golden brown and the cheese melts.

4 **Make the crispy mushroom and arugula salad:** in a medium bowl, toss the **mushrooms** with the **arugula**, **1 teaspoon balsamic**, and **1 Tablespoon olive oil**. Season with **salt** and **pepper**.

5 Slice the **grilled cheese sandwiches** in half and serve with the **crispy mushroom and arugula salad**. Enjoy!

