



**HELLO
FRESH**

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4

Brioche Buns
Contains: Eggs, Milk,
Soy, Wheat



1 | 2

Tomato



1 | 1

Baby Lettuce



2 TBSP | 4 TBSP

Mayonnaise
Contains: Eggs



2 tsp | 4 tsp

Dijon Mustard



8 oz | 16 oz

Sliced Turkey
Breast



2 Slices | 4 Slices

Gouda Cheese
Contains: Milk

TURKEY & GOUDA BRIOCHE SANDWICHES

with Dijonnaise, Lettuce & Tomato



✓ **READY, SET,
LUNCH!**



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

TOTAL TIME: 10 MIN | CALORIES: 600



BUST OUT

- Small bowl
- Whisk
- Kosher salt
- Black pepper

NICE SLICE

Always seem to squish tomatoes when you're trying to slice 'em? Switch to a serrated or bread knife! The teeth on the blade will cut through the skin every time.

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TURKEY & GOUDA ON BRIOCHE BUNS

with Dijonnaise, Lettuce & Tomato

INSTRUCTIONS

- **Wash and dry produce.**
- Halve **buns** and toast until golden brown.
- Trim and discard root end from **lettuce**; separate leaves. Slice **tomato** into ¼-inch rounds; season with **salt** and **pepper**.
- In a small bowl, whisk together **mayonnaise** and **mustard**.
- Spread **Dijonnaise** on cut sides of **toasted buns**. Fill buns with **turkey**, **gouda**, **lettuce** (we used two leaves per sandwich; save remaining lettuce for another use), and **tomato**. Serve.