

HELLO

FAST & FRESH

A super-speedy meal designed by our chefs that delivers a delicious dinner to your table in 15 minutes or less!

BUST OUT

- Large pan
- Large bowl
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)



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ALPINE BEEF, MUSHROOM & SWISS BAGUETTES

Apple Arugula Salad



BOX TO PLATE: 15 MINUTES CALORIES: 1060





1 PREP







4 oz | 8 oz Mushrooms



Apple

- Wash and dry produce.
- Trim and slice scallions. separating whites from greens. Trim and quarter **mushrooms** (skip if your mushrooms are pre-sliced!). Halve, core, and dice half the apple (all for 4).



3 MIX



2 4 Demi-Baguettes Contains: Soy, Wheat



2 oz | 4 oz Arugula



1½ oz | 3 oz Greek Vinaigrette Contains: Eggs, Milk

- Halve baguettes lengthwise, stopping before you get all the way through. Toast until golden brown.
- In a large bowl, combine apple, arugula, and Greek vinaigrette.



2 SIZZLE



10 oz | 20 oz Ground Beef



Mushroom Stock Concentrate



4 oz | 8 oz Cream Sauce Base Contains: Milk



2 Slices | 4 Slices Swiss Cheese Contains: Milk



1tsp 1tsp Nutmeg

- Drizzle oil in a hot large pan. Add scallion whites, mushrooms, ground beef*, stock concentrate, a pinch of salt, and pepper; cook, breaking up meat into pieces, until mushrooms are browned and beef is cooked through, 5-7 minutes.
- Meanwhile, tear cheese into 1-inch pieces.
- Reduce heat to low; stir in cheese, cream sauce base, and 1/2 tsp nutmeg (1/4 tsp for 4). (Be sure to measure the nutmeg—we sent more!) Cook, stirring constantly, until cheese melts and mixture has thickened, 1-2 minutes.
- Remove from heat; stir in scallion greens. Season with salt and pepper if desired. TIP: While beef cooks, move on to the next step!

4 SERVE



½ oz | 1 oz Sliced Almonds **Contains: Tree Nuts**

- Fill baguettes with cheesy beef and mushroom mixture and close to form sandwiches.
- Top salad with almonds; serve alongside sandwiches.



^{*}Ground Beef is fully cooked when internal temperature reaches 160°.