



# CAMELIZED-APPLE CHEDDAR MELTS

with a Honey Dijon Arugula Salad

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Apple



¼ oz | ¼ oz  
Thyme



4 Slices | 8 Slices  
Sourdough Bread  
Contains: Soy, Wheat



2 tsp | 4 tsp  
Dijon Mustard



½ Cup | 1 Cup  
White Cheddar  
Cheese  
Contains: Milk



½ Cup | 1 Cup  
Cheddar Cheese  
Contains: Milk



2 oz | 4 oz  
Arugula



1.16 oz | 1.16 oz  
Ocean Spray®  
Craisins® Dried  
Cranberries



½ oz | ½ oz  
Sunflower Seeds



1.5 oz | 3 oz  
Honey Dijon  
Dressing  
Contains: Eggs

## HELLO

### CAMELIZED APPLE

Bits of fresh apple are cooked down with thyme and a little sugar until they're extra sweet, aromatic, and jammy.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 860



### OCEAN SPRAY® CRAISINS® DRIED CRANBERRIES

Delicious Ocean Spray® Craisins® Dried Cranberries are made from sustainably grown cranberries and are supercharged with antioxidants.



### THYME SAVER

To prep your thyme in no time, pinch the stem near the top with one hand, then pull down with your other hand against the direction the leaves grow in. The leaves should pop right off!

### BUST OUT

- Large pan
- Small bowl
- Large bowl
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)
- Sugar (½ tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP)  
Contains: Milk

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### 1 PREP & COOK APPLE

- **Wash and dry all produce.**
- Halve, core, and finely dice **apple**. Strip **thyme leaves** from stems; mince leaves until you have 2 tsp (3 tsp for 4 servings).
- Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add apple; cook, stirring occasionally, until softened and lightly browned, 5-7 minutes.
- Add ½ tsp **sugar** (1 tsp for 4), minced thyme, and 1 TBSP **water** (2 TBSP for 4). Cook, stirring, until apple is caramelized and jammy, 2-3 minutes more. Turn off heat. Season with **salt** and **pepper**; transfer to a small bowl.



### 3 COOK SANDWICHES

- Melt 1 TBSP **butter** in pan used for apple over medium heat. Add **sandwiches** and cook until golden brown on first side, 4-5 minutes.
- Remove sandwiches; add another 1 TBSP **butter** to pan. Once butter has melted, return sandwiches to pan and cook on second side until bread is golden brown and cheese has melted, 4-5 minutes more. (For 4 servings, cook in two batches; repeat process with remaining sandwiches, adding 1 TBSP butter to the pan for each side.)



### 2 BUILD SANDWICHES

- Place **sourdough** on a clean work surface. Spread half the slices with **mustard**, then top with **white cheddar**, **caramelized apple**, and **yellow cheddar**. Place remaining bread slices on top to create **sandwiches**.



### 4 MAKE SALAD & SERVE

- While sandwiches cook, add **arugula** to a large bowl along with **dried cranberries** and **sunflower seeds**; toss with as much **Honey Dijon Dressing** as you like. Taste and season with **salt** and **pepper**.
- Halve **melts** on a diagonal.
- Divide **salad** and melts between plates. Serve with any remaining Honey Dijon Dressing on the side for dipping.