



More than Food

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Fig & Brie Flatbread

with Thyme-Caramelized Onions and Balsamic-Arugula Salad

Sweet fig jam goes perfectly with gooey, melted Brie. A touch of balsamic added to the caramelized onions balances out the sweetness with a pop of acidity. Finished with peppery arugula, this flatbread is both sophisticated and indulgent.



45 min



level 3



veggie



nut free



Pizza Dough



Brie



Fig Jam



Arugula



Balsamic



Onion



Thyme

Ingredients

		2 People	4 People
Pizza Dough	1) 3)	1 ball	2 balls
Brie	2)	4 oz	8 oz
Fig Jam		1 T	2 T
Arugula		2 oz	4 oz
Balsamic		1 T	2 T
Onion		1	2
Thyme		¼ oz	½ oz
Olive Oil*		2 t	1 T + 1 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: 648 cal | Carbs: 76 g | Fat: 25 g | Protein: 23 g | Fiber: 12 g | Sodium: 868 mg

Make sure to wash and dry produce before prepping or cooking!

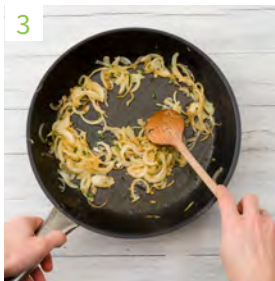


1 Preheat the oven to 450 degrees. Take the **dough** out of the fridge to come to room temperature. Halve, peel and thinly slice the **onion**. Strip the **thyme** off the sprigs and roughly chop the leaves.



2 **Roll out the dough:** Using your hands, stretch out the **dough** into a rough 1/4-inch thick rectangle. Place onto a lightly oiled baking sheet and prick all over with a fork. Place in the oven for 8-12 minutes, until beginning to brown on the edges.

HINT: If you have a rolling pin or wine bottle, you can use it to roll out the dough out on a lightly floured surface.



3 **Caramelize the onion:** Heat a drizzle of **oil** in a large pan over medium heat. Add the **onion** and cook, stirring occasionally, for 8-10 minutes, until slightly caramelized. Add the **thyme** and **1 Tablespoon balsamic** and cook for another 1 minute, until fragrant. Season with **salt** and **pepper**.



4 **Assemble the flatbread:** Thinly slice the **brie**. Spread the **flatbread** with a very thin layer of **fig jam**, then top with the **brie** slices and **caramelized onion**. Return to the oven for about 5 minutes, until melted.

5 **Dress the arugula:** While the **brie** melts, toss the **arugula** in a medium bowl with a drizzle of **olive oil**, **balsamic**, and a pinch of **salt** and **pepper**.

6 Top the **flatbread** with the **arugula**, then cut into slices and enjoy!