



Brie and Caramelized Onion Sandwiches

with Apple Arugula Salad and Fig Vinaigrette

Veggie 30 Minutes



Brie Cheese



Artisan Bun



Gala Apple



Red Onion



Arugula and Spinach Mix



Whole Grain Mustard



Fig Spread



White Wine Vinegar



Mini Cucumber

HELLO BRIE

This creamy cheese takes a sandwich from simple to luxurious!

Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

Bust out

Baking sheet, measuring spoons, large bowl, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Brie Cheese	125 g	250 g
Artisan Bun	2	4
Gala Apple	1	2
Red Onion	113 g	226 g
Arugula and Spinach Mix	113 g	227 g
Whole Grain Mustard	1 tbsp	2 tbsp
Fig Spread	2 tbsp	4 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
Mini Cucumber	132 g	264 g
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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Caramelize onions

- Peel, then cut **onion** into ¼-inch slices.
- Heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until slightly softened, 3-4 min.
- Add **half the fig spread** and season with **salt**. Cook, stirring occasionally, until **onions** are dark golden-brown, 5-8 min.
- Remove the pan from heat, then transfer **onions** to a plate.



Toss salad

- Add **arugula and spinach mix** and **cucumbers** to the bowl with **apples and dressing**.
- Season with **salt and pepper**, then toss to combine.



Prep

- Meanwhile, thinly slice **cucumbers**.
- Halve **buns**.
- Core, then cut **apple** into ¼-inch matchsticks.
- Whisk together **vinegar, remaining fig spread** and **1 tbsp oil** (dbl for 4 ppl) in a large bowl. Add **apples**, then toss to coat.
- Cut **brie** in half, through the centre, parallel to the cutting board.



Finish and serve

- Sandwich **top** and **bottom buns** together, then cut **sandwiches** in half. (**TIP:** Add some salad to the sandwiches, if desired!)
- Divide **sandwiches** and **salad** between plates.

Dinner Solved!



Toast sandwiches

- Arrange **buns** on an unlined baking sheet, cut-side up.
- Spread **mustard** on **bottom buns**, then top with **brie** halves, cut-side up.
- Spread **onion mixture** on **top buns**.
- Broil in the **middle** of the oven until **brie** is warmed through, 2-4 min. (**TIP:** Keep an eye on buns so they don't burn!)