



Brie, Mushroom & Caramelized Onion Sandwich

with French Green Bean and Cashew Salad

Veggie

30 Minutes



Brie Cheese



Ciabatta Bun



Onion, sliced



Balsamic Glaze



Green Beans



Cashews



Whole Grain Mustard



Mushrooms



Baby Spinach

HELLO BRIE

This creamy cheese takes a sandwich from simple to luxurious

Start here

- Before starting, preheat your broiler to low.
- Wash and dry all produce.

Bust Out

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

Ingredients

	2 Person	4 Person
Brie Cheese	125 g	250 g
Ciabatta Bun	2	4
Onion, sliced	56 g	113 g
Balsamic Glaze	2 tbsp	4 tbsp
Green Beans	170 g	340 g
Cashews	28 g	56 g
Whole Grain Mustard	1 tbsp	2 tbsp
Mushrooms	227 g	454 g
Baby Spinach	56 g	113 g
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

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

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Prep

Slice the **mushrooms**. Trim **green beans**, then cut in half. Halve the **buns**. Slice the **brie** into ½-inch pieces.



Toast cashews

Heat a large non-stick pan over medium heat. Add the **cashews** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!) Transfer to a plate.



Cook green beans

Add **1 tbsp oil** (dbl for 4 ppl), then the **green beans** and **2 tbsp water** (dbl for 4 ppl) to the same pan. Cook, stirring occasionally, until tender-crisp, 4-5 min. Season with **salt** and **pepper**. Transfer to a medium bowl. Add **mustard** and **¼ tsp sugar** (dbl for 4 ppl). Stir until combined.



Cook mushroom mixture

Add **1 tbsp oil** (dbl for 4 ppl) to the same pan, then the **mushrooms** and **onions**. Cook, stirring occasionally, until **veggies** soften, 5-6 min. Season with **salt** and **pepper**. Add **balsamic glaze** and remove from heat. Stir until **sauce** has thickened, 1 min.



Melt cheese

While the **veggies** cook, arrange **ciabatta** on a baking sheet, cut-side up. Divide the **brie** slices between the bottom halves of **buns**. Toast, in the **middle** of the oven, until lightly golden, 3-4 min. (**TIP:** Keep an eye on your ciabatta so that it does not burn!)



Finish and serve

Top the **melted cheese** with the **half the mushroom mixture**. Place **top bun** on top. Add the **remaining mushroom mixture** and **spinach** to the **green beans** in the medium bowl. Toss to combine. Divide **sandwiches** and **green bean salad** between plates. Sprinkle the **cashews** over the **green bean salad**.

Dinner Solved!