



# Buttery Apple and Brie Melts

with Caramelized Onions and Mixed Greens

Veggie

Quick

25 Minutes



Brie Cheese



Gala Apple



Red Onion



Sub Roll



Baby Spinach



Balsamic Glaze



Salad Topping Mix



Roma Tomato



Dijon Mustard



Fig Spread

## HELLO SALAD TOPPING MIX

*A combo of soy beans, pumpkin seeds, sunflower seeds and dried cranberries!*



## Start here

- Before starting, remove 2 tbsp butter (dbl for 4 ppl) from the fridge and set aside to come up to room temperature.
- Preheat the oven to 450°F.
- Wash and dry all produce.

## Bust out

Baking sheet, measuring spoons, medium pot, large bowl, parchment paper, whisk, large non-stick pan

## Ingredients

	2 Person	4 Person
Brie Cheese	125 g	250 g
Gala Apple	1	2
Red Onion	113 g	226 g
Sub Roll	2	4
Baby Spinach	56 g	113 g
Balsamic Glaze	2 tbsp	4 tbsp
Salad Topping Mix	28 g	28 g
Roma Tomato	80 g	160 g
Dijon Mustard	1 tbsp	2 tbsp
Fig Spread	2 tbsp	4 tbsp
Unsalted Butter*	3 tbsp	6 tbsp
Sugar*	¼ tsp	½ tsp
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 medium pot over medium heat.
- When hot, add ½ **tbsp butter** (dbl for 4 ppl), then **onions**. (**NOTE:** Do not use the softened butter in this step; save it for step 4.) Cook, stirring occasionally, until golden-brown, 5-7 min.
- Reduce heat to medium-low, then add **half the balsamic glaze** and season with **salt and pepper**. Cook, stirring occasionally, until **onions** are dark golden-brown, 2-3 min. Remove the pot from heat.



## Toast bottom rolls

- Meanwhile, spread 2 **tbsp softened butter** on cut sides of **rolls**.
- Arrange **bottom rolls** on a parchment-lined baking sheet, cut-side up. Set **top rolls** aside.
- Toast in the **top** of the oven until warmed, 3-5 min. (**TIP:** Keep an eye on rolls so they don't burn!)



## Prep

- Halve **rolls**.
- Core, then cut **apple** into ¼-inch slices.
- Cut **tomato** into ½-inch pieces.
- Add **remaining balsamic glaze** and ½ **tbsp oil** (dbl for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Cut **brie** into ¼-inch slices.



## Assemble melts and toast

- Spread **Dijon** on **toasted bottom rolls**.
- Top with **apples, caramelized onions**, then **brie**.
- Arrange **assembled bottom rolls** and **buttered top rolls** on the same parchment-lined baking sheet.
- Toast in the **top** of the oven until **brie** is slightly melted, 3-5 min. (**TIP:** If you want meltier brie, continue toasting until desired doneness.)



## Cook apples

- Heat a large non-stick pan over medium-high heat.
- When hot, add ½ **tbsp butter** (dbl for 4 ppl), then swirl the pan until melted.
- Add **apples**, then sprinkle with ¼ **tsp sugar** (dbl for 4 ppl). Cook, stirring occasionally, until warmed through, 1-2 min.
- Transfer **apples** to a plate to cool.



## Finish and serve

- Meanwhile, add **spinach** and **tomatoes** to the large bowl with **vinaigrette**. Toss to combine.
- When **brie** is slightly melted, spoon **fig spread** over **top rolls**, then close **assembled melts**. Halve crosswise, if desired.
- Divide **melts** and **salad** between plates.
- Sprinkle **salad topping mix** over **salad**.

## Dinner Solved!