



Brie and Caramelized Onion Sandwiches

with Apple Arugula Salad and Fig Vinaigrette

Veggie

30 Minutes



Brie Cheese



Gala Apple



Arugula and
Spinach Mix



Whole Grain Mustard



Fig Jam



White Wine Vinegar



Artisan Bun



Red Onion



Pepitas

HELLO BRIE

This creamy cheese takes a sandwich from simple to luxurious!

Start here

- Before starting, preheat your 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 |
| Gala Apple | 1 | 2 |
| Arugula and Spinach Mix | 56 g | 113 g |
| Whole Grain Mustard | 1 tbsp | 2 tbsp |
| Fig Jam | 2 tbsp | 4 tbsp |
| White Wine Vinegar | 1 tbsp | 2 tbsp |
| Artisan Bun | 2 | 4 |
| Red Onion | 113 g | 226 g |
| Pepitas | 28 g | 56 g |
| 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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1



2



Prep

Core, then cut **apple** into matchsticks. Cut **brie** in half, through the centre, parallel to the cutting board. Halve **buns**. Whisk together **vinegar**, **half the fig jam** and **1 tbsp oil** (dbl for 4 ppl) in a large bowl. Add **apples** and toss to combine. Peel, then cut **onion** into ¼-inch slices.

Caramelize onions

Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **onions**. Cook until slightly softened, 3-4 min. Add **remaining fig jam** and season with **salt**. Cook, stirring occasionally, until **onions** are dark golden-brown, 4-6 min. Remove pan from heat, then transfer **onions** to a plate. Carefully rinse and wipe pan clean.

3



Toast sandwiches

Arrange **buns** on a 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 it so that it does not burn!)

4



Toast pepitas

While **sandwiches** toast, heat the same pan (from step 2) over medium. Add **pepitas** 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.

5



Finish salad

Add **arugula and spinach mix** and **pepitas** to the large bowl with **apples** and **dressing**. Toss to combine. Season with **salt** and **pepper**.

6



Finish and serve

Sandwich **top** and **bottom buns** together, then cut in half. Divide **sandwiches** and **salad** between plates.

Dinner Solved!