



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 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
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 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.

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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 jam** 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. Carefully rinse and wipe the pan clean.



Toast pepitas

While **sandwiches** toast, heat the same pan (from step 1) 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 **pepitas** to a plate.



Prep

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



Finish salad

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



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!)



Finish and serve

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

Dinner Solved!