



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

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	226 g
Whole Grain Mustard	1 tbsp	2 tbsp
Fig Spread	2 tbsp	4 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
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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1



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. Carefully rinse and wipe the pan clean.

2



Prep

Meanwhile, 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 spread** and **1 tbsp oil** (dbl for 4 ppl) in a large bowl. Add **apples**, then toss to coat.

3



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!)

4



Finish salad

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

5



Finish and serve

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

Dinner Solved!