











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.



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.



Toss salad

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



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.



Finish and serve

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



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!)

Contact

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Dinner Solved!