



Brie and Caramelized Onion Sandwiches

with Apple Arugula Salad and Fig Vinaigrette

Veggie 30 Minutes



CUSTOM RECIPE
This is a Custom Recipe. If you chose to add steak, simply follow the instructions on the back of this card and you're set. Happy cooking!



Brie Cheese



Top Sirloin Steak



Artisan Bun



Gala Apple



Red Onion



Arugula and Spinach Mix



Whole Grain Mustard



Fig Spread



White Wine Vinegar



Carrot, julienned

HELLO BRIE

This creamy cheese takes a sandwich from simple to luxurious!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, measuring spoons, large bowl, small bowl, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Brie Cheese	125 g	250 g
Top Sirloin Steak	285 g	570 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
Carrot, julienned	56 g	113 g
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 63°C/145°F for medium-rare; steak size will affect doneness.

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

- Heat a large non-stick pan over medium heat.
- While the pan heats, peel, then cut **onion** into ¼-inch slices.
- When the pan is hot, add **1 tbsp oil** (dbl for 4 ppl), then **onions**. Season with **salt**. Cook, stirring occasionally, until slightly softened, 3-4 min.
- Add **half the fig spread** and **2 tbsp water** (dbl for 4 ppl). Cook, stirring occasionally, until **onions** are jammy and dark golden-brown, 5-8 min.
- Remove from heat, then transfer **onions** to a small bowl.

If you've opted to add **steak**, pat **steaks** dry with paper towels, then season with **salt** and **pepper**. Before cooking **onions**, heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **steaks**. Sear for 1-2 min per side, then transfer to an unlined baking sheet. Roast in the **middle** of the oven until cooked to desired doneness, 5-8 min.** Return the same non-stick pan to medium to cook **onions**.



Toss salad

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



Prep

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



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**.
- Bake 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. (**TIP**: Add some salad to the sandwiches, if desired!)
- Divide **sandwiches** and **salad** between plates.

When **steaks** are done, transfer to a cutting board. Cover with foil then set aside to rest for 2-3 min. Thinly slice **steaks**. Top **brie** with **steak** before sandwiching **buns** together.