



Brie and Mushroom Sandwich

with Spinach and Cashew Salad

Veggie 25 Minutes



Brie Cheese



Brioche Bun



Mushrooms



Baby Spinach



Roma Tomato



Onion, sliced



Balsamic Glaze



Cashews



Whole Grain Mustard



Garlic Puree

HELLO BRIE

This creamy cheese takes a sandwich from simple to luxurious!

Start here

- Before starting, preheat your broiler to low.
- Wash and dry all produce.

Bust out

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

Ingredients

	2 Person	4 Person
Brie Cheese	125 g	250 g
Brioche Bun	2	4
Mushrooms	113 g	227 g
Baby Spinach	113 g	227 g
Roma Tomato	80 g	160 g
Onion, sliced	56 g	113 g
Balsamic Glaze	2 tbsp	4 tbsp
Cashews	28 g	56 g
Whole Grain Mustard	1 tbsp	2 tbsp
Garlic Puree	1 tbsp	2 tbsp
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.

Contact

Share your photos #HelloFreshLife
Call or email us | (855) 272-7002
hello@hellofresh.ca
HelloFresh.ca



Prep

Slice **mushrooms**. Cut **tomato** into ½-inch pieces. Cut **brie** into ½-inch slices.



Make dressing

Add **half the mustard**, **remaining balsamic glaze** and **1 tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine.



Toast cashews

Heat a large non-stick pan over medium heat. Add **cashews** 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.



Toast buns and brie

Halve **buns** and arrange on a baking sheet, cut-side up. Top **bottom buns** with **brie**. Toast in the **middle** of the oven until lightly golden, 3-4 min. (**TIP:** Keep an eye on buns so that they don't burn!)



Cook mushroom mixture

Add **1 tbsp oil** (dbl for 4 ppl) to the same pan, then **mushrooms** and **onions**. Cook, stirring occasionally, until **veggies** soften, 5-6 min. Add **garlic puree** and cook, stirring often, until fragrant, 30 sec. Remove pan from heat, then add **half the balsamic glaze**. Season with **salt** and **pepper**, then stir to combine.



Finish and serve

Spread **remaining mustard** onto **top buns**. Top **melted brie** on **bottom buns** with **mushroom mixture**, then **top buns**. Add **tomatoes** and **spinach** to the large bowl with **dressing**, then toss to combine. Divide **sandwiches** and **salad** between plates. Sprinkle **cashews** over salad.

Dinner Solved!