













Brie and Mushroom Sandwiches

with Spinach and Walnut Salad

Veggie Quick 25 Minutes



-  Baby Spinach
-  Roma Tomato
-  Red Onion
-  Balsamic Glaze
-  Walnuts, chopped
-  Whole Grain Mustard
-  Garlic Puree
-  Brie Cheese
-  Brioche Bun
-  Mushrooms

HELLO BRIE

This creamy cheese takes a sandwich from simple to luxurious!

Start here

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

Bust out

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

Ingredients

	2 Person	4 Person
Baby Spinach	113 g	227 g
Roma Tomato	80 g	160 g
Red Onion	56 g	113 g
Balsamic Glaze	2 tbsp	4 tbsp
Walnuts, chopped	28 g	56 g
Whole Grain Mustard	1 tbsp	2 tbsp
Garlic Puree	1 tbsp	2 tbsp
Brie Cheese	125 g	250 g
Brioche Bun	2	4
Mushrooms	227 g	454 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.

Contact

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Prep

Thinly slice **mushrooms**. Cut **tomato** into ½-inch pieces. Cut **brie** in half, through the centre, parallel to the cutting board. Peel, then cut **half the onion** into ½-inch pieces (whole onion for 4 ppl).



Make dressing

Add **remaining balsamic glaze** and **1 ½ tbsp oil** (dbl for 4 ppl) to a large bowl. Season with **salt and pepper**, then whisk to combine.



Toast walnuts

Heat a large non-stick pan over medium heat. Add **walnuts** 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 melt brie

Halve **buns**, then arrange on an unlined baking sheet, cut-side up. Spread **half the mustard** on **bottom buns**, then top with **brie**. Toast in the **middle** of the oven until **buns** are light golden and **brie** is melted, 2-4 min. (**TIP:** Keep an eye on buns so they don't burn!)



Cook mushroom mixture

Heat the same pan over medium-high. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **mushrooms** and **onions**. Cook, stirring occasionally, until **veggies** soften, 4-5 min. Add **garlic puree**. Cook, stirring constantly, until fragrant, 1 min. Remove the pan from heat. Stir in **half the balsamic glaze**.



Finish and serve

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

Dinner Solved!