



Brie, Caramelized Apple and Onion Flatbreads

with Fig-Mustard Drizzle

Veggie

Quick

25 Minutes



Issue with your meal?
Scan the QR code to
share your feedback.



Brie Cheese



Chicken Breasts



Flatbread



Gala Apple



Yellow Onion



Arugula and Spinach
Mix



Salad Topping Mix



Fig Spread



Whole Grain Mustard



White Wine Vinegar



Garlic Salt

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

HELLO BRIE

This creamy cheese takes a flatbread from simple to luxurious!

Start here

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

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

Bust out

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

Ingredients

	2 Person	4 Person
Brie Cheese	125 g	250 g
Chicken Breasts	2	4
Flatbread	2	4
Gala Apple	1	2
Yellow Onion	113 g	226 g
Arugula and Spinach Mix	56 g	113 g
Salad Topping Mix	28 g	56 g
Fig Spread	2 tbsp	4 tbsp
Whole Grain Mustard	1 tbsp	2 tbsp
White Wine Vinegar	½ tsp	1 tsp
Garlic Salt	1 tsp	2 tsp
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

* Pantry items

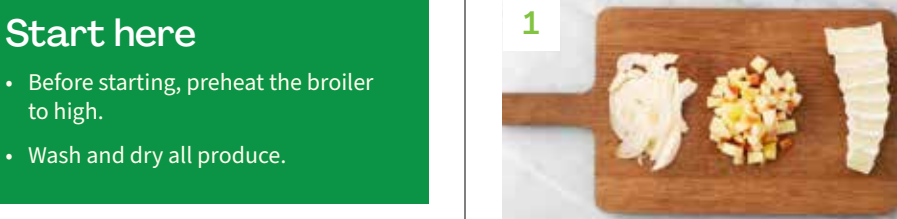
** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

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.



1

Prep

- Core, then cut **apple** into ¼-inch pieces.
- Peel, then cut **onion** into ¼-inch slices.
- Slice **brie** into ½-inch pieces.

If you opted to add **chicken breasts**, pat dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium heat. When hot, add **1 tbsp** (2 tbsp) **oil**, then **chicken**. Cook on one side until golden, 6-7 min. Flip, then cover and continue cooking until cooked through, 6-7 min. ** Remove from heat, then transfer to a cutting board to rest, 3-5 min. Reuse the pan to cook **apples** and **onions** in step 2.



4

Assemble flatbreads

- Top **flatbreads** with **caramelized onions**, **apples** and **brie**.
- Broil in the **middle** of the oven, until golden-brown and crisp and **brie** has melted, 2-3 min. (**NOTE:** For 4 ppl, broil flatbreads in the middle of the oven, one baking sheet at a time.) (**TIP:** Keep an eye on flatbreads so they don't burn!)

Thinly slice **chicken**. Top **flatbreads** with **chicken**. Proceed with remaining instructions as written.



2

Caramelize apples and onions

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **apples** and **onions**. Cook, stirring occasionally, until slightly softened, 3-4 min.
- Season with **½ tsp** (1 tsp) **garlic salt**, **1 tsp** (2 tsp) **sugar** and **2 tbsp** (4 tbsp) **water**. Reduce heat to medium.
- Cook, stirring occasionally, until water has evaporated and **apples** and **onions** are dark golden-brown, 4-6 min. Remove from heat.



5

Make sauce

- Add **mustard**, **half the fig spread** and **1 tbsp** (2 tbsp) **water** to a small bowl. Season with **salt** and **pepper**, then stir to combine.



3

Season flatbreads

- Meanwhile, arrange **flatbreads** on an unlined baking sheet. Brush with **½ tbsp oil** and season with **¼ tsp** (½ tsp) **garlic salt**. (**NOTE:** For 4 ppl, use 2 baking sheets, using ½ tbsp oil per flatbread.)



6

Make salad and serve

- Add **remaining fig spread**, **½ tbsp** (1 tbsp) **vinegar** and **½ tbsp** (1 tbsp) **oil** to a large bowl. Season with **pepper** and **¼ tsp** (½ tsp) **garlic salt**, then whisk to combine.
- Add **arugula and spinach mix** to the bowl with **dressing**. Toss to combine.
- Drizzle **fig-mustard sauce** over **flatbreads**.
- Cut **flatbreads** into quarters and divide between plates. (**TIP:** Top flatbreads with some salad, if desired).
- Serve **salad** alongside and sprinkle with **salad topping mix**.

Dinner Solved!



Issue with your meal?
Scan the QR code to
share your feedback.