



# Brie-Stuffed Apples

with Arugula, Baby Spinach and Balsamic Drizzle

Veggie 30 Minutes



Brie Cheese



Gala Apple



Arugula and Spinach Mix



Walnuts, chopped



Balsamic Glaze



Ciabatta Roll



Thyme



Red Onion



Mushrooms

HELLO BRIE

*This creamy cheese takes an apple from simple to luxurious!*

## Start here

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

## Bust out

2 Baking sheets, aluminum foil, large bowl, small bowl, whisk, large non-stick pan, measuring spoons

## Ingredients

	2 Person	4 Person
Brie Cheese	125 g	250 g
Gala Apple	2	4
Arugula and Spinach Mix	113 g	227 g
Walnuts, chopped	28 g	56 g
Balsamic Glaze	2 tbsp	4 tbsp
Ciabatta Roll	1	2
Thyme	7 g	7 g
Red Onion	113 g	226 g
Mushrooms	113 g	227 g
Sugar*	1 tsp	2 tsp
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.*

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## Prep

Strip **1 tbsp thyme** (dbl for 4 ppl) from stems, then finely chop. Quarter **mushrooms**. Peel, then cut **onion** into ¼-inch slices. Cut **ciabatta** into ½-inch pieces. Cut **brie** into ½-inch slices. Cut **apples** in half, parallel to the cutting board. (**NOTE:** You will have 4 halves for 2 ppl and 8 halves for 4 ppl.) Using a spoon, scoop out core and seeds, then discard.



## Caramelize onions

While **croutons** bake, heat a large non-stick pan over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until slightly softened, 3-4 min. Add **half the balsamic glaze** and season with **salt**. Cook, stirring occasionally, until dark golden-brown, 4-6 min.



## Bake apples and mushrooms

Arrange **apples** on one side of a foil-lined baking sheet, cut-side up. Sprinkle **1 tsp sugar** (dbl for 4 ppl) over **apples**. Add **mushrooms**, **half the thyme** and **½ tbsp oil** (dbl for 4 ppl) to the other side of the baking sheet. Season with **salt** and **pepper**, then toss to coat. Bake in the **top** of the oven until **apples** and **mushrooms** soften, 6-8 min.



## Finish apples

Remove **apples** and **mushrooms** from the oven, then switch the oven to high broil. Transfer **mushrooms** to a small bowl, leaving **apples** on the baking sheet. Top **apples** with **caramelized onions**, then lay **brie** over **onions**. Return **apples** to the **middle** of the oven. Broil until **brie** is bubbling, 2-3 min.



## Bake croutons

While **apples** and **mushrooms** bake, add **ciabatta**, **remaining thyme** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat. Bake in the **bottom** of the oven until **ciabatta** is golden-brown, 4-5 min. (**TIP:** Keep an eye on croutons so they don't burn!)



## Finish and serve

Whisk together **2 tbsp oil** (dbl for 4 ppl) and **remaining balsamic glaze** in a large bowl. Add **arugula and spinach mix**, **mushrooms** and **croutons**. Toss to combine. Divide **stuffed apples** and **salad** between plates. Sprinkle **walnuts** over top.

## Dinner Solved!