

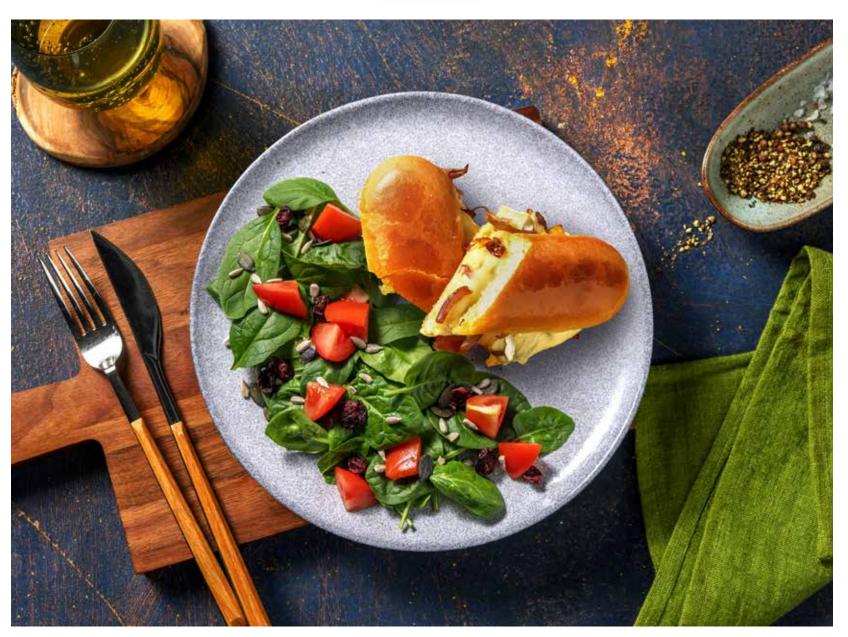
# **Buttery Apple and Brie Melts**

with Caramelized Onions and Mixed Greens

Veggie

Quick

25 Minutes







Brie Cheese





Sub Roll







Baby Spinach

Balsamic Glaze





Salad Topping Mix

Roma Tomato





Dijon Mustard

Fig Spread

## Start here

- Before starting, remove 2 tbsp butter (dbl for 4 ppl) from the fridge and set aside to come up to room temperature.
- Preheat the oven to 450°F.
- Wash and dry all produce.

#### **Bust out**

Baking sheet, measuring spoons, medium pot, large bowl, parchment paper, whisk, large non-stick pan

# Ingredients

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	2 Person	4 Person
Brie Cheese	125 g	250 g
Gala Apple	1	2
Red Onion	113 g	226 g
Sub Roll	2	4
Baby Spinach	56 g	113 g
Balsamic Glaze	2 tbsp	4 tbsp
Salad Topping Mix	28 g	28 g
Roma Tomato	80 g	160 g
Dijon Mustard	1 tbsp	2 tbsp
Fig Spread	2 tbsp	4 tbsp
Unsalted Butter*	3 tbsp	6 tbsp
Sugar*	1/4 tsp	½ tsp
Oil*		
Salt and Pepper*		

<sup>\*</sup> 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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#### Caramelize onions

- Peel, then cut **onion** into 1/8-inch slices.
- Heat a medium pot over medium heat.
- When hot, add ½ **tbsp butter** (dbl for 4 ppl), then **onions**. (NOTE: Do not use the softened butter in this step; save it for step 4.) Cook, stirring occasionally, until golden-brown, 5-7 min.
- Reduce heat to medium-low, then add half the balsamic glaze and season with salt and pepper. Cook, stirring occasionally, until onions are dark golden-brown, 2-3 min.
  Remove the pot from heat.



### Toast bottom rolls

- Meanwhile, spread 2 tbsp softened butter on cut sides of rolls.
- Arrange **bottom rolls** on a parchment-lined baking sheet, cut-side up. Set **top rolls** aside.
- Toast in the **top** of the oven until warmed, 3-5 min. (TIP: Keep an eye on rolls so they don't burn!)



## Prep

- Halve rolls.
- Core, then cut apple into 1/4-inch slices.
- Cut tomato into 1/2-inch pieces.
- Add remaining balsamic glaze and ½ tbsp oil (dbl for 4 ppl) to a large bowl. Season with salt and pepper, then whisk to combine.
- Cut brie into 1/4-inch slices.



# Cook apples

- Heat a large non-stick pan over mediumhigh heat.
- When hot, add ½ **tbsp butter** (dbl for 4 ppl), then swirl the pan until melted.
- Add **apples**, then sprinkle with ¼ **tsp sugar** (dbl for 4 ppl). Cook, stirring occasionally, until warmed through, 1-2 min.
- Transfer apples to a plate to cool.



### Assemble melts and toast

- Spread Dijon on toasted bottom rolls.
- Top with apples, caramelized onions, then brie.
- Arrange assembled bottom rolls and buttered top rolls on the same parchmentlined baking sheet.
- Toast in the **top** of the oven until **brie** is slightly melted, 3-5 min. (TIP: If you want meltier brie, continue toasting until desired doneness.)



### Finish and serve

- Meanwhile, add spinach and tomatoes to the large bowl with vinaigrette. Toss to combine.
- When **brie** is slightly melted, spoon **fig spread** over **top rolls**, then close **assembled melts**. Halve crosswise, if desired.
- Divide melts and salad between plates.
- Sprinkle salad topping mix over salad.

# **Dinner Solved!**