



# Fig and Brie Cheese Melt

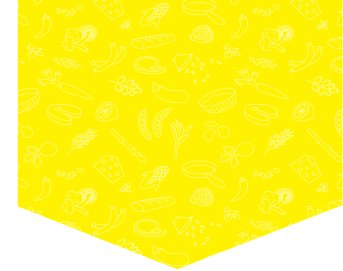
with Kale Salad and Sun-dried Tomatoes

**VEGGIE** 30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Brie Cheese



Sun-Dried Tomatoes



Baby Kale



Fig Jam



Balsamic Vinegar



Artisan Bun

## HELLO BRIE

*This creamy cheese takes a sandwich from simple to luxurious*

## START HERE

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

### Bust Out

Baking Sheet, Medium Bowl, Measuring Spoons, Whisk

### Ingredients

	2 Person	4 Person
Brie Cheese	125 g	250 g
Sun-Dried Tomatoes	20 g	40 g
Baby Kale	56 g	113 g
Fig Jam	2 tbsp	4 tbsp
Balsamic Vinegar	1 tbsp	2 tbsp
Artisan Bun	2	4
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.*



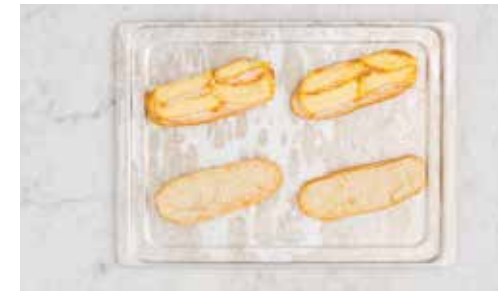
### 1. MAKE DRESSING

Thinly slice the **sun-dried tomatoes**. Whisk together the **vinegar**, **1 tsp fig jam** and **1 tbsp oil** (dbl both for 4 ppl) in a medium bowl. Add the **sun-dried tomatoes**. Set aside.



### 2. ASSEMBLE SANDWICHES

Thinly slice the **brie**. Halve the **buns**. Arrange the **buns** on a baking sheet, cut-side up. Top **half of the buns** with **brie** slices.



### 3. BROIL BUNS

Toast **buns** in the **middle** of the oven, until **cheese** melts, 3-4 min. (**TIP:** Keep an eye on the buns, so they don't burn!)



### 4. FINISH SANDWICHES

Spread the **remaining fig jam** over the top **bun**. Place on the top **buns**.



### 5. FINISH AND SERVE

Add **baby kale** to the **dressing**, then toss together. Cut **sandwiches** in half. Divide **sandwiches** and **kale salad** between plates.

## Dinner Solved!

### Contact

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