



FIG AND BRIE GRILLED CHEESE

with Crispy Mushroom and Arugula Salad

MAKE FIRST

VEGGIE



HELLO BRIE

This creamy cheese takes a sandwich from simple to luxurious

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 659



Whole Wheat Bread



Brie Cheese



Cremini Mushrooms



Baby Arugula



Fig Jam



Rosemary



Balsamic Vinegar



Parmesan Cheese, grated



Italian Breadcrumbs

BUST OUT

- Baking Sheet
- Parchment Paper
- Large Non-Stick Pan
- Butter **2**
(1 tbsp | 2 tbsp)
- Measuring Spoons
- Salt and Pepper
- Medium Bowl
- Olive or Canola oil
- Whisk

INGREDIENTS

2-person | 4-person

- Whole Wheat Bread **1** 4 | 8
- Brie Cheese **2** 120 g | 240 g
- Cremini Mushrooms 113 g | 227 g
- Baby Arugula 56 g | 113 g
- Fig Jam **3** 3 tbsp | 6 tbsp
- Rosemary 10 g | 10 g
- Balsamic Vinegar **9** 1 tbsp | 2 tbsp
- Parmesan Cheese, grated **2** ¼ cup | ½ cup
- Italian Breadcrumbs **2** 2 tbsp | 4 tbsp
1,2,4,8

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soja, les sulfites, les noix et le blé.

- 0** Seafood/Fruit de Mer
- 1** Wheat/Blé
- 2** Milk/Lait
- 3** Egg/Oeuf
- 4** Soy/Soja
- 5** Tree Nut/Noix
- 6** Mustard/Moutarde
- 7** Peanut/Cacahuète
- 8** Sesame/Sésame
- 9** Sulphites/Sulfites
- 10** Crustacean/Crustacé
- 11** Shellfish/Fruit de Mer

*Laver et sécher tous les aliments.



START STRONG

Preheat your oven to **425°F** (to roast the mushrooms). Start prepping when your oven comes up to temperature! Remove **2 tbsp butter** (double for 4 ppl) from the fridge to soften.



1 PREP Wash and dry all produce.* Strip a few **rosemary leaves** from the stems and finely chop **½ tsp** (double for 4 ppl). Thinly slice the **mushrooms**.



4 ASSEMBLE SANDWICHES Thinly slice the **brie**. Spread **half the bread slices** with the **remaining fig jam**, then top with brie slices. Place another slice of bread on top. Spread the outer sides of the sandwiches with **1 tbsp butter** (double for 4 ppl).



2 ROAST MUSHROOMS On a parchment-lined baking sheet, toss the **mushrooms, breadcrumbs, Parmesan** and **rosemary** with a drizzle of **oil**. Season with **salt** and **pepper**. Roast in the centre of the oven, stirring halfway through cooking, until the mushrooms are crispy and golden-brown, 20-25 min.



5 COOK GRILLED CHEESE Heat a large non-stick pan over medium heat. Add the **sandwiches**. Cook until the outside is golden-brown and the cheese melts, 4-5 min per side. Cover with a lid for the last 1-2 min to help the cheese melt.



3 MAKE DRESSING Meanwhile, in a medium bowl, whisk together **1 tbsp vinegar** (double for 4 ppl), **1 tsp fig jam** (double for 4 ppl) and a drizzle of **oil**. Season with **salt** and **pepper**. Set aside.



6 FINISH AND SERVE Add the **arugula** and **crispy mushrooms** into the **dressing bowl** and toss to combine. Cut the **sandwiches** into halves. Divide the sandwiches and the **arugula salad** between plates.

JAM-TASTIC!

Try adding your favourite jam to your next grilled cheese sandwich!