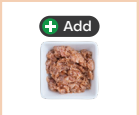




Brie, Caramelized Apple and Onion Flatbreads with Fig-Mustard Drizzle

Veggie 25 Minutes



Mild Italian Sausage, uncased
250 g | 500 g

Customized Protein + Add Swap or *2 Double

If you chose to alter your protein, simply follow the icons and specific instructions on the back in the sidebar and you're set. You can also refer to your customized recipe online, visit [hellofresh.ca](https://www.hellofresh.ca)



Brie Cheese
125 g | 250 g



Flatbread
2 | 4



Gala Apple
1 | 2



Yellow Onion
1 | 2



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
1 tbsp | 1 tbsp



Garlic Salt
1 tsp | 2 tsp

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.

Pantry items | Salt, pepper, oil

Cooking utensils | Aluminum foil, baking sheet, large bowl, large non-stick pan, measuring spoons, silicone brush, small bowl, whisk

1



Prep

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

+ Add | Mild Italian Sausage

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

2



Caramelize apples and onions

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **onions** and **diced apples**. 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.

3



Season flatbreads

- Meanwhile, arrange **flatbreads** on a foil-lined baking sheet. Brush with ½ **tbsp oil** and season with ½ **tsp** (1 tsp) **garlic salt**. (**NOTE:** For 4 ppl, use 2 baking sheets, using ½ **tbsp** oil per baking sheet.)
- Broil **flatbreads** in the **middle** of the oven until softened, 1-2 min. (**NOTE:** For 4 ppl, broil flatbreads in the middle of the oven one baking sheet at a time.)

4



Assemble and broil flatbreads

+ Add | Mild Italian Sausage

- Remove **flatbreads** from oven, then top with **caramelized onions, apples** and **brie**.
- Broil **flatbreads** in the **middle** of the oven again 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.)

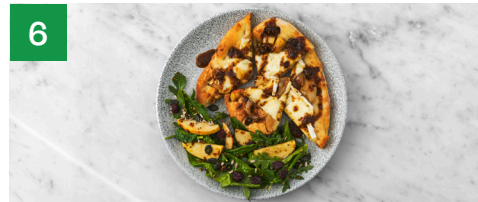
5



Make sauce

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

6



Finish and serve

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

Measurements
within steps

1 **tbsp** (2 **tbsp**) **oil**
2 person 4 person Ingredient

1 | Cook sausage and prep

+ Add | Mild Italian Sausage

If you've opted to add **sausage**, heat a large non-stick pan over medium-high heat. When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **sausage**. Season with **salt** and **pepper**. Cook, breaking up **sausage** and stirring often, until **sausage** is cooked through, 4-6 min.** Transfer to a plate. Use the same pan for **onions** and **apples** in step 2.

4 | Assemble and broil flatbreads

+ Add | Mild Italian Sausage

Top **flatbreads** with **sausage** before broiling.

** Cook to a minimum internal temperature of 74°C/165°F.