



Buttery Apple and Brie Melts

with Caramelized Onions and Mixed Greens

Veggie

Quick

25 Minutes



CUSTOM RECIPE
This is a Custom Recipe. If you chose to add steak, simply follow the instructions on the back of this card and you're set. Happy cooking!



Brie Cheese



Gala Apple



Sandwich Bun



Balsamic Glaze



Roma Tomato



Fig Spread



Top Sirloin Steak



Yellow Onion



Baby Spinach



Salad Topping Mix



Dijon Mustard

HELLO SALAD TOPPING MIX

A combo of soy beans, pumpkin seeds, sunflower seeds and dried cranberries!

Start here

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

Measurements **1 tbsp** (2 tbsp) **oil**
within steps 2 person 4 person Ingredient

Bust out

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

Ingredients

	2 Person	4 Person
Brie Cheese	125 g	250 g
Top Sirloin Steak	285 g	570 g
Gala Apple	1	2
Yellow Onion	113 g	226 g
Sandwich Bun	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*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook steak to a minimum internal temperature of 63°C/145°F (for medium-rare), as size may vary.

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

- Heat a medium pot over medium heat. While the pot heats, peel, then cut **onion** into 1/8-inch slices. When the pot is hot, add 1/2 **tbsp** (1 tbsp) **butter**, then **onions**. (**NOTE:** Do not use the softened butter in this step or step 3; 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, 4-6 min. Remove the pot from heat.

If you've opted to get **steak**, heat a large non-stick pan over medium-high heat. While the pan heats, pat **steaks** dry with paper towels. Season with **salt** and **pepper**. When the pan is hot, add 1/2 **tbsp** (1 tbsp) **oil**, then **steaks**. Sear until golden-brown, 1-2 min per side. Remove the pan from heat and transfer **steaks** to an unlined baking sheet. Roast in the **top** of the oven until cooked to desired doneness, 5-8 min.** Carefully wipe the pan clean and reuse to cook **apples** in step 3.



Toast bottom buns

- Meanwhile, spread 2 **tbsp** (4 tbsp) **softened butter** on cut sides of **buns**.
- Arrange **bottom buns** on a parchment-lined baking sheet, cut-side up. Set **top buns** aside.
- Toast **bottom buns** in the **top** of the oven until warmed, 3-5 min. (**TIP:** Keep an eye on buns so they don't burn!)



Prep

- Meanwhile, halve **buns**.
- Core, then cut **apple** into 1/4-inch slices.
- Cut **tomato** into 1/2-inch pieces.
- Cut **brie** into 1/4-inch slices.
- Add **remaining balsamic glaze** and 1/2 **tbsp** (1 tbsp) **oil** to a large bowl. Season with **salt** and **pepper**, then whisk to combine.



Cook apples

- Heat a large non-stick pan over medium-high heat.
- When hot, add 1/2 **tbsp** (1 tbsp) **butter**, then swirl the pan until melted.
- Add **three-quarters of the apples**, then sprinkle with 1/4 **tsp** (1/2 tsp) **sugar**. 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 buns**. Top with **warm apples** and **caramelized onions**, then **brie**.
- Arrange **assembled bottom buns** and **buttered top buns** on the same parchment-lined baking sheet, cut-side up.
- 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**, **tomatoes** and **remaining apples** to the bowl with **vinaigrette**. Toss to combine.
- When **brie** is slightly melted, spoon **fig spread** over **top buns**, then close **melts**. Halve crosswise, if desired.
- Divide **melts** and **salad** between plates.
- Sprinkle **salad topping mix** over **salad**.

Thinly slice **steaks**. Top **bottom rolls** with **steak** before closing **melts**.