

# Buttery Apple and Brie Melts

with Caramelized Onions and Mixed Greens

Veggie

Quick

25 Minutes





Brie Cheese















**Baby Spinach** 

Sandwich Bun





Balsamic Glaze



Roma Tomato



Salad Topping Mix

Dijon Mustard



Fig Spread

HELLO SALAD TOPPING MIX

# 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 4 person Ingredient

#### **Bust out**

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

## Ingredients

9		
	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*	1/4 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.

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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 goldenbrown, 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.



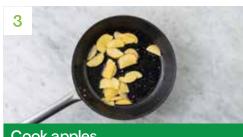
#### Toast bottom buns

- 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 ¼-inch slices.
- Cut tomato into 1/2-inch pieces.
- Cut **brie** into ¼-inch slices.
- Add remaining balsamic glaze and ½ 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
- When hot, add ½ 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,
- 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.