



Cranberry-Mustard Brie Cheese Melts

with Apple and Radish Salad

Veggie

Quick

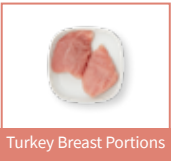
25 Minutes



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Brie Cheese



Turkey Breast Portions



Brioche Bun



Gala Apple



Spring Mix



Radish



Walnuts, chopped



Cranberry Spread



Whole Grain Mustard



White Wine Vinegar

CUSTOM RECIPE

This is a Custom Recipe. If you chose to add turkey, simply follow the instructions on the back of this card and you're set.

Happy cooking!

HELLO BRIE

This creamy cheese takes a sandwich from simple to luxurious!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

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

Bust out

Baking sheet, measuring spoons, large bowl, small bowl, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Brie Cheese	125 g	250 g
Turkey Breast Portions	340 g	680 g
Brioche Bun	2	4
Gala Apple	1	2
Spring Mix	56 g	113 g
Radish	3	6
Walnuts, chopped	28 g	56 g
Cranberry Spread	2 tbsp	4 tbsp
Whole Grain Mustard	1 tbsp	2 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

* Pantry items

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

- Core, then cut **apple** into ¼-inch slices. Cut **half the slices** into ¼-inch matchsticks.
- Halve **radishes**, then thinly slice into half-moons.
- Cut **brie** into ¼-inch slices.
- Combine **cranberry spread** and **half the mustard** in a small bowl.
(NOTE: This is your sandwich spread.)

If you've opted to add **turkey breasts**, pat dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp** (2 tbsp) **oil**, then **turkey**. Cook until golden-brown and cooked through, 3-4 min per side.** Transfer to a plate, then cover to keep warm. Carefully wipe the pan clean. Reduce heat to medium, then reuse the pan to toast **walnuts** in step 2.



Assemble melts

- Halve **buns**. Arrange on an unlined baking sheet, cut-side up.
- Spread **cranberry-mustard mixture** onto **buns**.
- Top **bottom buns** with **apple slices**, then **brie**. Bake in the **middle** of the oven, until **brie melts**, 3-5 min.

Slice **turkey**. Follow the recipe as written, but stack **bottom buns** with **apple slices**, **turkey** and **brie**.



Toast walnuts

- Heat a large non-stick pan over medium heat.
- When hot, add **walnuts** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (TIP: Keep your eye on them so they don't burn!)
- Remove from heat. Transfer **toasted walnuts** to a plate.



Make salad

- Add **vinegar**, **remaining mustard**, **1 tsp** (2 tsp) **sugar** and **1 tbsp** (2 tbsp) **oil** to a large bowl. Season with **salt** and **pepper**, then whisk to combine. (NOTE: This is your salad dressing.)
- Add **spring mix**, **apple matchsticks** and **radishes**. Toss to combine, then season with **salt** and **pepper**.



Cook apples

- Reheat the same pan over medium-high.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then swirl the pan until melted.
- Add **apple slices**. Cook, stirring occasionally, until warmed through, 1-2 min.
- Remove from heat. Transfer **apples** to a plate.



Finish and serve

- Sandwich **top and bottom buns** together, then cut in half.
- Divide **brie melts** and **apple-radish salad** between plates.
- Sprinkle **toasted walnuts** over **salad**.

Dinner Solved!