



JAMMY FIG AND BRIE GRILLED CHEESE

with Arugula Mushroom Salad



HELLO

FIG JAM AND BRIE

Take your grilled cheese to the next level with this perfect pair

PREP: 10 MIN | TOTAL: 25 MIN | CALORIES: 520



Rosemary



Brie Cheese
(Contains: Milk)



Fig Jam



Balsamic
Vinegar



Button
Mushrooms



Whole Wheat Bread
(Contains: Wheat)



Arugula

START STRONG

While the sandwiches are cooking in the pan, press down on them occasionally with a spatula so that the entire surface of the bread gets toasty and brown.

BUST OUT

- Baking sheet
- Large pan
- Large bowl
- Olive oil (2 tsp | 4 tsp)
- Butter (1 TBSP | 1 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Rosemary ¼ oz | ½ oz
- Button Mushrooms 4 oz | 8 oz
- Brie Cheese 4 oz | 8 oz
- Fig Jam 1 oz | 2 oz
- Whole Wheat Bread 4 Slices | 8 Slices
- Arugula 4 oz | 8 oz
- Balsamic Vinegar 4 tsp | 8 tsp

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1 PREHEAT AND PREP

Wash and dry all produce. Preheat oven to 400 degrees. Strip **rosemary leaves** from stems. Discard stems. Finely chop leaves until you have 1 tsp. Thinly slice **mushrooms**.



4 GRILL SANDWICHES

Melt **1 TBSP butter** in a large pan over medium-low heat. Add **sandwiches** and cook until nicely browned on the outside and melty inside, 4-5 minutes per side.



2 ROAST MUSHROOMS

Toss **mushrooms** with a drizzle of **olive oil, rosemary**, and a pinch of **salt** and **pepper** on a baking sheet. Roast in oven until browned and lightly crisped, 12-15 minutes.



5 MAKE SALAD

While sandwiches cook, toss **mushrooms** with **arugula, 4 tsp balsamic vinegar** (we sent more), and a drizzle of **olive oil** in a large bowl. Season with **salt** and **pepper**.



3 ASSEMBLE SANDWICHES

Meanwhile, cut **brie cheese** into thin slices. Spread **fig jam** on one side of two of the **bread slices**. Top jammy sides with brie slices. Place remaining slices of bread on top of each to create two sandwiches.



6 PLATE AND SERVE

Slice **sandwiches** in half and serve with **salad**.

BRIE-LLIANT!

Tuck in a few chopped walnuts to make this 'wich really decadent.