

# Broccoli-Cheddar Grilled Cheese Sandwiches

with Fingerling Potatoes & Ranch Sauce

**PREP TIME:** 5 minutes

**COOK TIME:** 25-35 minutes

**SERVINGS:** 4

Tonight's grilled cheese sandwiches are inspired by the savory flavors of broccoli-cheddar casserole—and accompanied by our very own ranch dipping sauce. To our creamy base of Greek yogurt, we're adding a tantalizing blend of dried herbs and aromatic spices, including chives, parsley and celery seeds. On the side, we're serving roasted fingerling potatoes, also perfect for dipping in the sauce.



## BLUE APRON WINE PAIRING:

Le P'tit Paysan Riesling, 2016

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## Ingredients



1/2 lb  
CHEDDAR CHEESE



1/2 cup  
PLAIN GREEK  
YOGURT



8 slices  
SOURDOUGH  
PULLMAN BREAD



1 lb  
FINGERLING  
POTATOES



1/2 lb  
BROCCOLI

### Did You Know?

*Sourdough is named for its flavor, which ranges from mild to deeply tangy.*

## KNICK KNACKS:



1 Tbsp  
RANCH SPICE  
BLEND\*

\* Onion Powder, Garlic Powder, Dried Chives, Dried Parsley & Celery Seeds



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### 1 Prepare & roast the broccoli:

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the **broccoli**; thinly slice lengthwise.
- ☐ Place the broccoli on a sheet pan. Drizzle with olive oil and season with salt and pepper; gently toss to coat. Arrange in a single, even layer.
- ☐ Roast 11 to 13 minutes, or until browned and tender when pierced with a fork. Remove from the oven, leaving the oven on.

### 2 Prepare the remaining ingredients:

- ☐ While the broccoli roasts, wash and dry the potatoes. Halve the potatoes lengthwise.
- ☐ Grate the cheese.



### 3 Roast the potatoes:

- ☐ While the broccoli continues to roast, place the **potatoes** on a separate sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer.
- ☐ Roast, stirring halfway through, 17 to 19 minutes, or until browned and tender when pierced with a fork. Remove from the oven.

### 4 Assemble the sandwiches:

- ☐ While the potatoes roast, place the **bread slices** on a clean, dry work surface.
- ☐ Divide the **cheese** and **roasted broccoli** between 4 of the bread slices; season with salt and pepper.
- ☐ Complete the sandwiches with the remaining bread slices.



### 5 Cook the sandwiches:

- ☐ While the potatoes continue to roast, in a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium until hot.
- ☐ Add the **sandwiches** and cook 3 to 5 minutes per side, or until the bread is golden brown and the cheese has melted.
- ☐ Transfer to a cutting board; immediately season with salt.

### 6 Make the ranch sauce & serve your dish:

- ☐ While the sandwiches cook, in a bowl, combine the **yogurt** and **spice blend**. Season with salt and pepper to taste.
- ☐ Cut the **cooked sandwiches** in half on an angle.
- ☐ Divide the sandwiches and **roasted potatoes** among 4 dishes. Serve with the ranch sauce on the side. Enjoy!

