

Prosciutto & Pimento Grilled Cheese

with Cucumber & Cabbage Slaw

🕒 20-30 MINS | 2 SERVINGS

These irresistible sandwiches feature sliced prosciutto (an Italian dry-cured ham), which finds savory complement from our take on pimento cheese—a delightfully melty mix of shredded cheddar, mayonnaise, and piquant peppers. A tangy, creamy slaw featuring crunchy cabbage and cucumbers delightfully contrasts the richness of the sandwiches.



MATCH YOUR BLUE APRON WINE



Fruity & Savory

Serve a bottle with this symbol for a great pairing.



Ingredients



3 oz
PROSCIUTTO



1
PERSIAN
CUCUMBER



4 oz
WHITE CHEDDAR
CHEESE



½ oz
SWEET PIQUANTE
PEPPERS



1 Tbsp
APPLE CIDER
VINEGAR



1 Tbsp
SUGAR



4 slices
SOURDOUGH
PULLMAN BREAD



½ lb
GREEN CABBAGE



1 clove
GARLIC



2 Tbsps
MAYONNAISE



1 Tbsp
SOUTHERN SPICE
BLEND*

* Onion Powder, Garlic Powder, Ground Yellow Mustard, Smoked Paprika & Cayenne Pepper



To find out more about Wellness at Blue Apron visit us at www.blueapron.com/pages/wellness, or for further nutrition information see the Nutrition Facts card.



1 Prepare the ingredients & make the pimento cheese:

- Wash and dry the fresh produce.
- Cut out and discard the core of the **cabbage**; thinly slice the leaves.
- Halve the **cucumber** lengthwise, then thinly slice crosswise.
- In a large bowl, combine the **sliced cabbage** and **sliced cucumber**.
- Peel **1 clove of garlic**.
- Grate the **cheese** on the large side of a box grater.
- Roughly chop the **peppers**.
- In a bowl, combine the **grated cheese, chopped peppers, mayonnaise, and all but a pinch of the spice blend**. Stir to thoroughly combine.



2 Make the slaw:

- In a bowl, combine the **sugar, vinegar, and remaining spice blend**. Whisk until the sugar has dissolved.
- Transfer to the bowl of prepared vegetables; season with salt and pepper. Stir to coat. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.



3 Assemble the sandwiches:

- Assemble the sandwiches using the **bread, pimento cheese, and prosciutto** (removing the plastic lining between the slices).



4 Cook the sandwiches & serve your dish:

- In a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium until hot.
- Add the **sandwiches**. Loosely cover the pan with foil and cook 2 to 4 minutes per side, or until lightly browned and the cheese is melted (if the pan seems dry, add a drizzle of olive oil before flipping).
- Transfer to a cutting board. Carefully rub the outer sides of the toasted bread with the **whole garlic clove**; discard the clove.
- Halve the **cooked sandwiches** on an angle.
- Serve the **finished sandwiches** with the **slaw** on the side. Enjoy!

NUTRITION PER SERVING (AS PREPARED)* Calories: XXX, Total Carbohydrates: XXg, Dietary Fiber: XXg, Added Sugar: Xg, Total Fat: XXg, Saturated Fat: XXg, Protein: XXg, Sodium: XXXXmg.

CONTAINS: See Ingredient Packaging for Allergen(s).

*See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

Blue Apron LLC New York, NY 10005

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