

# 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 cheddar, mayonnaise, and pickled peppers. A creamy, tangy slaw featuring crisp 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



1/2 oz  
SWEET PIQUANTE  
PEPPERS



1 Tbsp  
APPLE CIDER  
VINEGAR



1 Tbsp  
SUGAR



4 slices  
SOURDOUGH  
PULLMAN BREAD



1/2 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](http://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 (if the pan seems dry, add a drizzle of olive oil before flipping), or until lightly browned and the cheese is melted.
- ☐ 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: xxxg, Dietary Fiber: xxg, Added Sugar: xg, Total Fat: xxg, Saturated Fat: xxg, Protein: xxg, Sodium: xxxmg.

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.

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