

# Naan Grilled Cheese Sandwiches

with Nectarine & Tomato Chutney

2 SERVINGS










⌚ 20-30 MINS

 **Blue Apron**  
blueapron.com



We're filling golden brown naan with melty cheese, sweet nectarine, and savory tomato chutney, whose irresistibly tangy and spicy flavor is classic in Indian cuisine.

## Ingredients

-  2 pieces Naan Bread
-  2 Persian Cucumbers
-  3 oz Radishes
-  4 oz Grape Tomatoes
-  1 Nectarine
-  2 Tbsps Savory Tomato Chutney
-  2 oz Monterey Jack Cheese
-  2 Tbsps Sliced Roasted Almonds
-  1 Tbsp Sherry Vinegar

## Wellness at Blue Apron

To find out more about Wellness at Blue Apron visit us at [blueapron.com/pages/wellness](https://blueapron.com/pages/wellness)

VEGETARIAN

600 CALORIES OR LESS



Serve a bottle of Blue Apron wine with this symbol: Crisp & Minerally.  
[blueapron.com/wine](https://blueapron.com/wine)

## 1 Prepare the ingredients & make the salad

- Wash and dry the fresh produce.
- Halve each piece of **naan** lengthwise.
- Thinly slice the **cheese**.
- Grate the **nectarine** on the large side of a box grater, discarding the pit.
- Halve the **tomatoes**.
- Medium dice the **cucumbers**.
- Halve the **radishes** lengthwise, then thinly slice crosswise.
- In a large bowl, combine the **halved tomatoes, diced cucumbers, and halved radishes**; add the **vinegar** and **1 teaspoon of olive oil**. Season with salt and pepper; toss to coat.



## 2 Assemble the sandwiches

- Place the **halved naan** on a work surface, brown side up.
- Assemble the sandwiches using the **halved naan, tomato chutney, grated nectarine, and sliced cheese**; season with salt and pepper.



## 3 Cook the sandwiches

- In a large pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **sandwiches**. Cook 2 to 4 minutes per side, or until lightly browned and the cheese is melted.
- Transfer to a cutting board and immediately season with salt.



## 4 Finish & serve your dish

- Carefully halve each **cooked sandwich** crosswise.
- Serve the **sandwiches** with the **salad** on the side. Garnish the salad with the **almonds**. Enjoy!



### NUTRITION PER SERVING (AS PREPARED)\*\*

Calories: 540, Total Carbohydrates: 63g, Dietary Fiber: 6g, Added Sugars: 1g, Total Fat: 26g, Saturated Fat: 7g, Protein: 18g, Sodium: 1120mg.

\*\*See full Nutrition Facts on your Current page in the Blue Apron app or at [blueapron.com](https://blueapron.com).

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

Blue Apron, LLC  
New York, NY 10005

