

Apple & Dijon Grilled Cheese Sandwiches

with Arugula & Piquante Pepper Salad

TIME: 20-30 minutes

SERVINGS: 2

Irresistibly tangy-sweet layers of grainy Dijon mustard and crisp apple slices give tonight's grilled cheese sandwiches their gourmet flair. Sweet, slightly nutty Lamb Chopper cheese (a smooth, gouda-style variety made from sheep's milk) and melty Monterey Jack meld all the flavors of the sandwiches together. A refreshing side salad of apple, walnuts, and arugula is dressed with a simple honey and shallot vinaigrette. (Chefs, covering your pan with foil as the sandwich cooks helps the cheeses melt faster.)



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MINUTE MEAL

Ingredients



4 slices
SOURDOUGH
PULLMAN BREAD



2 oz
ARUGULA



1
APPLE



1 bunch
CHIVES

KNICK KNACKS:



2 oz
LAMB CHOPPER
CHEESE



2 Tbsps
ROASTED PECANS



1 oz
SWEET PIQUANTE
PEPPERS



1 Tbsp
APPLE CIDER
VINEGAR



2 oz
MONTEREY JACK
CHEESE



1 1/2 Tbsps
WHOLE GRAIN
DIJON MUSTARD



1
SHALLOT



1 Tbsp
HONEY



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1 Prepare the ingredients:

- ☐ Remove the honey from the refrigerator to bring to room temperature.
- ☐ Wash and dry the fresh produce.
- ☐ Thinly slice the Lamb Chopper cheese (discarding any rind). Thinly slice the Monterey Jack cheese. Combine the cheeses.
- ☐ Cut the chives into 1-inch pieces.
- ☐ Quarter and core the apple; thinly slice lengthwise.
- ☐ Peel the shallot and finely chop to get 2 tablespoons (you may have extra). Place in a large bowl.
- ☐ Roughly chop the peppers.

2 Assemble the sandwiches:

- ☐ Place the **bread slices** on a work surface. Divide the **mustard** among all 4 slices. Evenly top 2 of the slices with the **cheeses, chives, and half the apple**; season with salt and pepper. Complete the sandwiches with the remaining slices.

3 Cook the sandwiches:

- ☐ In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium until hot.
- ☐ Add the **sandwiches**. Cook, loosely covering the pan with aluminum foil, 2 to 4 minutes per side, or until lightly browned and the cheese has slightly melted. (If the pan seems dry, add a drizzle of olive oil before flipping.)
- ☐ Transfer to a cutting board; immediately season with salt.

4 Make the vinaigrette:

- ☐ While the sandwiches cook, to the bowl of **shallot**, add the **vinegar, honey** (kneading the packet before opening), and a drizzle of olive oil. Season with salt and pepper. Whisk to thoroughly combine; season with salt and pepper to taste.

5 Make the salad:

- ☐ Just before serving, add the **pecans, peppers, remaining apple, and arugula** to the bowl of **vinaigrette**. Season with salt and pepper. Gently toss to thoroughly coat; season with salt and pepper to taste.

6 Plate your dish:

- ☐ Cut the **cooked sandwiches** in half on an angle.
- ☐ Divide the sandwiches and **salad** between 2 dishes. Enjoy!

