

Cauliflower Cheesesteaks

with Roasted Sweet Potato Wedges

TIME: 50-60 minutes

SERVINGS: 4

In this loaded vegetarian take on a Philly favorite, roasted cauliflower and onion are piled into soft hoagie rolls, then smothered in a rich cheddar cheese sauce. Garnishes of tangy pickled peppers and crispy fried onions finish the sandwiches off with more exciting flavor and texture.



MATCH YOUR BLUE APRON WINE



Rich & Decadent

Serve a bottle with this symbol for a great pairing.



Ingredients



4
HOAGIE ROLLS



1 head
CAULIFLOWER



1
RED ONION



4 oz
ORANGE OR
WHITE CHEDDAR
CHEESE



1/2 cup
HEAVY CREAM



3
SWEET POTATOES



1 bunch
PARSLEY



1 Tbsp
DIJON MUSTARD



1/3 cup
CRISPY ONIONS



2 oz
SWEET PIQUANTE
PEPPERS



1/4 cup
MAYONNAISE



1 Tbsp
WEEKNIGHT
HERO SPICE
BLEND*

* Garlic Powder, Onion Powder, Smoked Paprika, & Whole Dried Parsley



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1 Prepare the ingredients:

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Cut the **sweet potatoes** lengthwise into 1-inch-wide wedges.
- ☐ Cut out and discard the core of the **cauliflower**; cut the head into small pieces. Peel the **onion** and cut into 1/2-inch-thick wedges.
- ☐ Grate the **cheese** on the large side of a box grater.
- ☐ Roughly chop the **peppers**. Roughly chop the **parsley** leaves and stems.

2 Roast the sweet potatoes:

- ☐ Place the **sweet potato wedges** on a sheet pan. Drizzle with 1 tablespoon of olive oil and season with salt and pepper; toss to coat. Arrange in an even layer, skin side down.
- ☐ Roast 27 to 29 minutes, or until browned and tender when pierced with a fork. Transfer to a serving dish. Wipe off the sheet pan.

3 Roast the cauliflower & onion:

- ☐ While the sweet potatoes roast, place the **cauliflower pieces** and **onion wedges** on a separate sheet pan.
- ☐ Drizzle with olive oil and season with salt, pepper, and **all but a pinch of the spice blend**. Toss to coat. Arrange in an even layer.
- ☐ Roast 22 to 24 minutes, or until browned and tender when pierced with a fork. Remove from the oven.

4 Make the dipping sauce:

- ☐ While the vegetables roast, in a bowl, whisk together the **mayonnaise**, a drizzle of olive oil, and the **remaining spice blend**. Season with salt and pepper to taste.

5 Toast the rolls:

- ☐ Place the **rolls** cut side up on the sheet pan used to roast the sweet potatoes. Drizzle the inside of the rolls with olive oil.
- ☐ Toast in the oven 4 to 5 minutes, or until lightly browned. Transfer to a work surface.

6 Make the cheese sauce & serve your dish:

- ☐ While the rolls toast, place the **heavy cream** (shaking the bottle just before opening) in a small saucepan. Heat to boiling on high.
- ☐ Once boiling, reduce the heat to medium. Slowly whisk in the **grated cheese**. Cook, whisking constantly, 1 to 2 minutes, or until thoroughly combined and the cheese is melted.
- ☐ Stir in **2 tablespoons of water**. Turn off the heat. Season with salt and pepper to taste.
- ☐ Divide the **mustard, roasted cauliflower and onion**, and cheese sauce among the **toasted rolls**. (If the sauce seems too thick, reheat on low before adding.) Garnish with the **chopped peppers and parsley** and **crispy onions**.
- ☐ Serve the sandwiches with the **roasted sweet potato wedges** and **dipping sauce** on the side. Enjoy!

