

Chipotle-Glazed Veggie Grilled Cheese

with Lime-Mayo Corn

2 SERVINGS | 30-40 MINS


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Ingredients

 4 Slices Sourdough Pullman Bread


 1 Yellow Onion

 2 oz Smoked Gouda Cheese

 1 Tbsp Light Brown Sugar

 2 ears of Corn

 1 Lime

 2 oz Monterey Jack Cheese

 1 tsp Everything Bagel Seasoning¹

 1 Poblano Pepper

 2 tsps Chipotle Chile Paste

 2 Tbsps Mayonnaise



Serve with Blue Apron wine that has this symbol
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¹. Poppy Seeds, White Sesame Seeds, Black Sesame Seeds, Dried Minced Garlic, Dried Minced Onion & Coarse Salt

1 Prepare the ingredients & make the glaze

- Fill a large pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Halve, peel, and thinly slice the **onion**.
- Quarter the **lime**.
- Thinly slice **both cheeses**.
- Remove any husks and silks from the **corn**.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise. Thoroughly wash your hands, knife, and cutting board immediately after handling.
- In a bowl, combine the **mayonnaise** and the **juice of 2 lime wedges**.
- In a separate bowl, whisk together the **sugar**, $\frac{1}{2}$ cup of **water**, and as much of the **chile paste** as you'd like, depending on how spicy you'd like the dish to be.



2 Cook & glaze the vegetables

- In a large pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **sliced onion** and **sliced pepper**. Cook, stirring occasionally, 3 to 4 minutes, or until lightly browned.
- Add the **glaze** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until the vegetables are softened and the liquid has mostly cooked off.
- Turn off the heat. Carefully stir in the **juice of the remaining lime wedges**; stir to combine. Taste, then season with salt and pepper if desired.



3 Assemble & cook the sandwiches

- Assemble the sandwiches using the **bread**, **glazed vegetables**, and **sliced cheeses**; season with salt and pepper.
- Rinse and wipe out the pan used to cook the vegetables.
- In the same pan, heat **1 tablespoon of olive oil** on **medium** until hot.
- Add the **sandwiches**; loosely cover the pan with foil. 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; immediately season with salt. Carefully halve on an angle.



4 Cook the corn & serve your dish

- Meanwhile, carefully add the **corn** to the pot of boiling water. Cook 3 to 4 minutes, or until bright yellow and tender.
- Drain thoroughly and pat dry with paper towels.
- Transfer to a work surface. When cool enough to handle, evenly spread the **lime mayo** onto the **cooked corn**. Top with the **everything bagel seasoning**.
- Serve the **halved sandwiches** with the **dressed corn** on the side. Enjoy!

