

Miso Mushroom Grilled Cheese

with Orange & Romaine Salad

2 SERVINGS


⌚ 35-45 MINS


 **Blue Apron**
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Ingredients

 4 slices Sourdough Pullman Bread

 1 Romaine Lettuce Heart


 4 oz Fresh Mozzarella Cheese


 1 Tbsp Honey

 ¼ tsp Crushed Red Pepper Flakes

 4 oz Mushrooms

 1 Navel Orange


 1 Tbsp Sweet White Miso Paste

 3 Tbsps Sesame Ginger Dressing

 1 Shallot

 4 oz Shredded Monterey Jack Cheese

 1 Tbsp Rice Vinegar

 3 Tbsps Roasted Peanuts

 Serve with Blue Apron wine that has this symbol
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"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Remove the **honey** from the refrigerator to bring to room temperature.
- Wash and dry the fresh produce.
- Thinly slice the **mushrooms**.
- Peel and thinly slice the **shallot**.
- Thinly slice the **mozzarella**.
- Roughly chop the **lettuce**.
- Halve the **orange** crosswise; peel and medium dice one half. Squeeze the juice of the remaining half into a bowl; add the **sesame ginger dressing**. Stir to combine. Taste, then season with salt and pepper if desired.
- Roughly chop the **peanuts**.
- In a bowl, combine the **honey** (kneading the packet before opening) and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper.



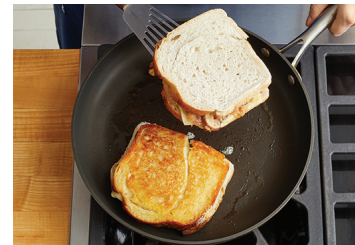
2 Cook & glaze the mushrooms

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced mushrooms** and **sliced shallot**; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until softened.
- Add the **miso paste**, **vinegar** (carefully, as the liquid may splatter), and **1 tablespoon of water**. Cook, stirring occasionally, 1 to 2 minutes, or until thoroughly combined and the liquid has cooked off.
- Turn off the heat.



3 Assemble & cook the sandwiches

- Assemble the sandwiches using the **bread**, **sliced mozzarella**, **half the monterey jack** (you will have extra), and **glazed mushrooms**; season with salt and pepper.
- Rinse and wipe out the pan used to cook the mushrooms.
- In the same pan, 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, or until golden brown and the cheese is melted (if the pan seems dry, add a drizzle of olive oil before flipping).
- Transfer to a cutting board and immediately season with salt.
- Carefully halve the cooked sandwiches on an angle.



4 Dress the salad & serve your dish

- In a large bowl, combine the **chopped lettuce**, **diced orange**, and enough of the **dressing** to coat (you may have extra). Taste, then season with salt and pepper if desired.
- Serve the **sandwiches** with the **salad** on the side. Drizzle the sandwiches with the **spicy honey**. Garnish the salad with the **chopped peanuts**. Enjoy!

