

# Mushroom Grilled Cheese Sandwich

with Peach Salad

2 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**  
blueapron.com



 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.\*


## Ingredients


*Customized ingredients*


ADDED:


 3 oz Prosciutto 

 1 Peach

 0.7 oz Grana Padano Cheese

 4 slices Sourdough Pullman Bread


 1 Sweet Onion

 2 oz Smoked Gouda Cheese

 1 Tbsp Red Wine Vinegar

 4 oz Mushrooms

 2 oz Arugula

 2 oz Monterey Jack Cheese

 Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

## Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients

- Wash and dry the fresh produce.
- Thinly slice the **mushrooms**.
- Halve, peel, and medium dice the **onion** to get 1/2 cup (you will have extra).
- Thinly slice the **gouda** and **monterey jack**; combine in a bowl.
- Halve, pit, and thinly slice the **peach**.
- Crumble the **Grana Padano** into small pieces.



## 2 Cook 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** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **diced onion**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened.
- Add **half the vinegar** (carefully, as the liquid may splatter). Cook, stirring constantly, 30 seconds to 1 minute, or until the liquid has cooked off.
- Turn off the heat. Taste, then season with salt and pepper if desired.



## 3 Assemble the sandwiches

- Assemble the sandwiches using the **bread, sliced gouda and monterey jack**, and **cooked mushrooms**.
- Rinse and wipe out the pan used to cook the mushrooms.



## 4 CUSTOMIZED STEP 3 If you chose Prosciutto

- Remove the plastic lining between the slices of **prosciutto**.
- Assemble the sandwiches using the **bread, prosciutto** (tearing into bite-sized pieces before adding), **sliced gouda and monterey jack**, and **cooked mushrooms**.
- Rinse and wipe out the pan used to cook the mushrooms.

## 4 Cook the sandwiches

- 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 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.



## 5 Make the salad & serve your dish

- Just before serving, in a large bowl, combine the **arugula, sliced peach, crumbled Grana Padano, remaining vinegar**, and a drizzle of **olive oil**; toss to coat. Taste, then season with salt and pepper if desired.
- Serve the **cooked sandwiches** with the **salad** on the side. Enjoy!

