

# Blueberry Mostarda Grilled Cheese

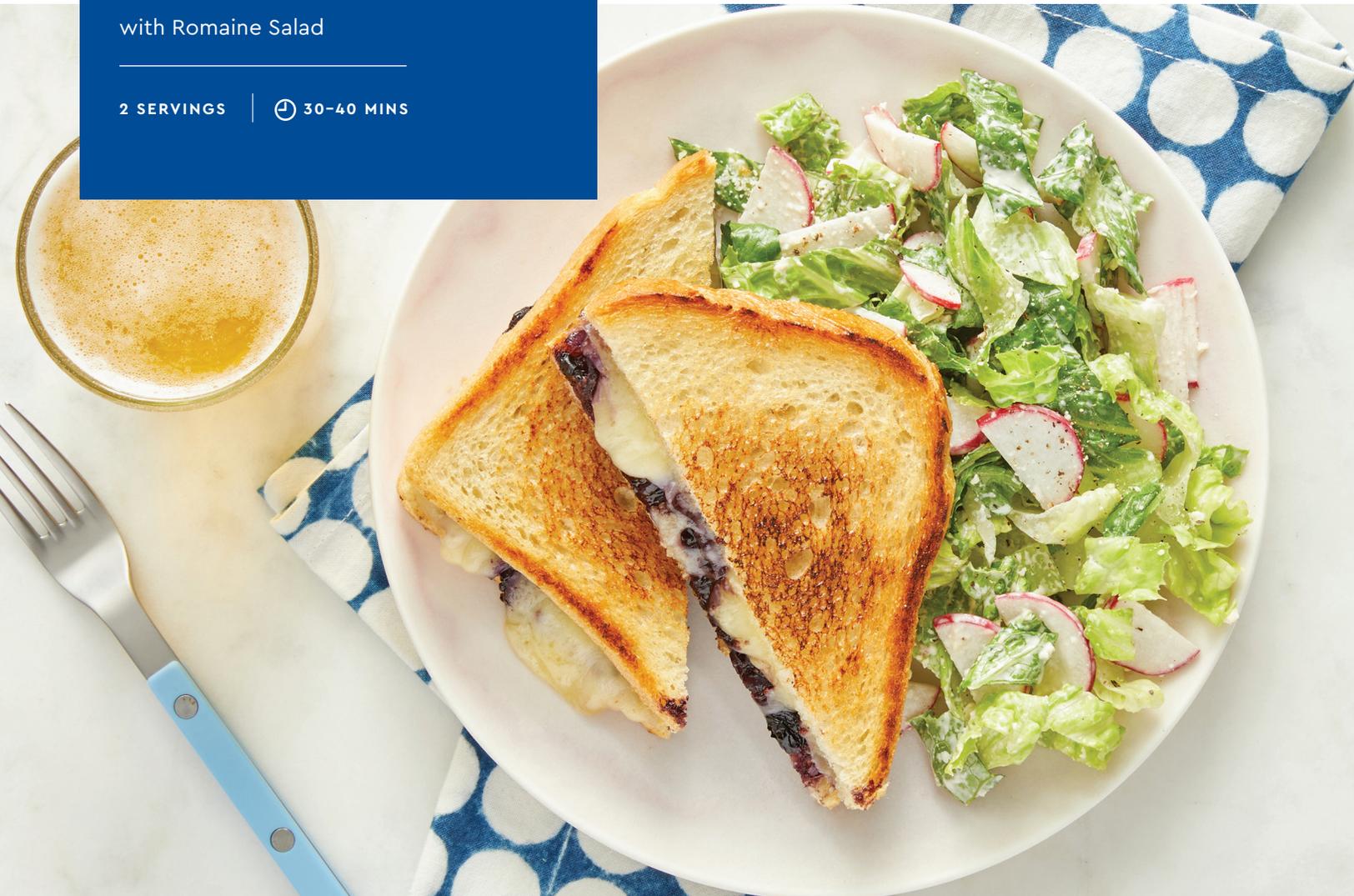
with Romaine Salad

2 SERVINGS

⌚ 30-40 MINS



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## Ingredients\*

Customized ingredients

### ADDED:



3 oz Diced Pancetta



3 oz Blueberries



¼ cup Grated Parmesan Cheese



2 Tbsps Balsamic Vinegar



4 slices Sourdough Pullman Bread



1 Shallot



2 oz Monterey Jack Cheese



1 ½ Tbsps Spicy Maple Syrup



1 Tbsp Whole Grain Dijon Mustard



3 oz Radishes



1 Romaine Lettuce Heart



2 oz White Cheddar Cheese



1 Tbsp Sherry Vinegar



2 Tbsps Mayonnaise



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

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\*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients & make the dressing

- Wash and dry the fresh produce.
- Peel and thinly slice the **shallot**, separating the rings.
- Thinly slice the **cheddar** and **monterey jack**; combine in a bowl.
- Roughly chop the **lettuce**.
- Halve the **radishes** lengthwise, then thinly slice crosswise.
- In a bowl, whisk together the **mayonnaise** and **sherry vinegar**; season with salt and pepper.



### ↻ ADDITIONAL STEP *If you chose Pancetta*

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pancetta**. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a paper towel-lined plate.

## 2 Make the blueberry mostarda

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced shallot**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until softened.
- Add the **blueberries**. Cook, stirring frequently, 2 to 3 minutes, or until the blueberries begin to release their juices.
- Add the **balsamic vinegar** (carefully, as the liquid may splatter) and **maple syrup**. Cook, stirring frequently and pressing on the blueberries with the back of a spoon, 1 to 2 minutes, or until the blueberries are broken down and the liquid is thickened.
- Turn off the heat; stir in the **mustard** until combined. Taste, then season with salt and pepper if desired.



### ↻ CUSTOMIZED STEP 2 *If you chose Pancetta*

- Make the blueberry mostarda as directed, using the pan of reserved fond.

## 3 Assemble the sandwiches

- Assemble the sandwiches using the **bread**, **sliced cheeses**, and **blueberry mostarda**; season with salt and pepper.



### ↻ CUSTOMIZED STEP 3 *If you chose Pancetta*

- Assemble the sandwiches using the **bread**, **sliced cheeses**, **blueberry mostarda**, and **cooked pancetta**.

## 4 Cook the sandwiches

- Rinse and wipe out the pan used to cook the mostarda.
- In the same pan, heat a drizzle 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.



## 5 Make the salad & serve your dish

- In a bowl, combine the **chopped lettuce**, **sliced radishes**, **dressing**, and **parmesan**. Season with salt and pepper; toss to coat. Taste, then season with salt and pepper if desired.
- Serve the **sandwiches** with the **salad** on the side. Enjoy!



To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at [blueapron.com](https://blueapron.com) or in the Blue Apron app, then click on VIEW FULL NUTRITION.

Food safety handling information: [blog.blueapron.com/foodsafety](https://blog.blueapron.com/foodsafety)

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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