

# Mushroom Grilled Cheese Sandwich

with Peach Salad

2 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**  
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## Ingredients\*

Customized ingredients

### ADDED:


 3 oz Prosciutto 

 1 Peach

 ¼ cup Grated Parmesan Cheese

 4 slices Sourdough Pullman Bread


 1 Yellow Onion

 2 oz Smoked Gouda Cheese

 1 Tbsp Red Wine Vinegar

 4 oz Mushrooms

 2 oz Arugula

 4 oz Shredded Fontina Cheese



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

## Cook along on the app



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\*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**.
- Halve, pit, and thinly slice the **peach**.



## 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, cooked mushrooms**, and **half the fontina** (you will have extra).
- 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, sliced gouda, prosciutto** (tearing into bite-sized pieces before adding), **cooked mushrooms**, and **half the fontina** (you will have extra).
- Rinse and wipe out the pan used to cook the mushrooms.

## 4 Cook the sandwiches

- In the same pan, heat a drizzle 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, parmesan, 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!

