

# Mango Chutney Grilled Cheese

with Pear & Romaine Lettuce Salad

2 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**  
blueapron.com





## Ingredients\*

Customized ingredients

### ADDED:

 3 oz Prosciutto 

 4 oz Smoked Gouda Cheese


 1 Tbsp Apple Cider Vinegar

 4 slices Sourdough Pullman Bread

 1 Persian Cucumber

 1 Pear

 1 Jalapeño Pepper

 1 Romaine Lettuce Heart

 2 Tbsps Mango Chutney



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 **cheese**.
- Roughly chop the **lettuce**.
- Quarter, core, and thinly slice the **pear**.
- Thinly slice the **cucumber** into rounds.
- In a bowl, combine the **sliced pear, sliced cucumber, vinegar**, and **2 teaspoons of olive oil**. Season with salt and pepper. Set aside to marinate, stirring occasionally, at least 10 minutes.
- Cut off and discard the stem of the **pepper**; thinly slice into rounds (for a milder dish, halve lengthwise, remove the ribs and seeds, then thinly slice crosswise). Thoroughly wash your hands, knife, and cutting board immediately after handling.



## 2 Assemble the sandwiches

- Assemble the sandwiches using the **bread, mango chutney, sliced cheese**, and **as much of the sliced pepper as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper.



## CUSTOMIZED STEP 2 If you chose Prosciutto

- Assemble the sandwiches as directed, adding the **prosciutto** (removing the plastic lining between the slices and tearing into bite-sized pieces before adding) after the cheeses.

## 3 Cook the sandwiches

- In a medium pan (nonstick, if you have one), 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 and immediately season with salt. Carefully halve on an angle.



## 4 Make the salad & serve your dish

- In a bowl, combine the **chopped lettuce** and **marinated pear and cucumber** (including any liquid). Toss to combine. Taste, then season with salt and pepper if desired.
- Serve the **cooked sandwiches** with the **salad** on the side. Enjoy!

