

Mushroom Grilled Cheese Sandwich

with Pear Salad

2 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
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Ingredients*

Customized ingredients

ADDED:

 3 oz Prosciutto 


 4 slices Sourdough Pullman Bread


 4 oz Mushrooms


 1 Yellow Onion

 2 oz Arugula

 1 Pear

 2 oz Smoked Gouda Cheese

 2 oz Monterey Jack Cheese

 0.7 oz Grana Padano Cheese

 1 Tbsp Red Wine Vinegar

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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 may have extra).
- Thinly slice the **gouda**.
- Thinly slice the **monterey jack**.
- Quarter, core, and thinly slice the **pear**.
- 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 cheeses, 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, sliced cheeses, cooked mushrooms, and prosciutto** (tearing into bite-sized pieces before adding).
- 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 pear, crumbled Grana Padano, remaining vinegar, and a drizzle of olive oil**. Taste, then season with salt and pepper if desired.
- Serve the **cooked sandwiches** with the **salad** on the side. Enjoy!

