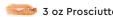
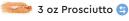




Customized ingredients

ADDED:













Vinegar



Cook along



"Alexa, find Blue Apron recipes."

Prepare the ingredients

- Wash and dry the fresh produce.
- Thinly slice the mushrooms.
- Halve, peel, and medium dice the onion to get ½ 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.



- 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.



5

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!



