

Glazed Mushroom Grilled Cheese

with Apple Salad

2 SERVINGS

30-40 MINS

 **Blue Apron**
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Ingredients*

Customized ingredients

ADDED:



3 oz Soppressata



4 slices Sourdough Pullman Bread



1 Yellow Onion



4 oz Mushrooms



2 oz Arugula



1 Apple



2 oz Monterey Jack Cheese



2 oz White Cheddar Cheese



$\frac{3}{4}$ cup Grated Romano Cheese



1 Tbsp Red Wine Vinegar



Serve with Blue Apron wine that has this symbol
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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 **cheddar**.
- Thinly slice the **monterey jack**.
- Quarter, core, and thinly slice the **apple**.



2 Cook & glaze 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 glazed mushrooms**.
- Rinse and wipe out the pan used to cook the mushrooms.



CUSTOMIZED STEP 3 If you chose Soppressata

- Assemble the sandwiches using the **bread, sliced cheeses, as much of the soppressata as you'd like** (you may have extra), and the **glazed mushrooms**.
- 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 apple, romano, remaining vinegar**, and a drizzle of **olive oil**. Toss to thoroughly combine. Taste, then season with salt and pepper if desired.
- Serve the **cooked sandwiches** with the **salad** on the side. Enjoy!

