

Ingredients*

Customized ingredients



4 oz Applewood Smoked Uncured Bacon 🔄



4 slices Sourdough Pullman Bread



1/2 lb Broccoli



¹∕₃ cup Kimchi



2 Scallions



2 oz White Cheddar Cheese



2 oz Monterey Jack Cheese



1 Tbsp Mirin¹



1 Tbsp Soy Sauce



2 tsps Gochujang



1 tsp Black & White Sesame Seeds



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^{1.} salted cooking wine

^{*}Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

Prepare the ingredients

- Wash and dry the fresh produce.
- · Cut off and discard the bottom 1/2 inch of the broccoli stem; cut the broccoli into small florets.
- Thinly slice both cheeses.
- Roughly chop the kimchi.
- Thinly slice the scallions.
- In a bowl, combine the chopped kimchi, mirin, sliced scallions, and as much of the gochujang as you'd like, depending on how spicy you'd like the dish to be.



ADDITIONAL STEP If you chose Bacon

- In a medium pan (nonstick, if you have one), arrange the **bacon** in an even layer. Cook on medium-high 3 to 4 minutes, or until lightly browned.
- Flip and cook 1 to 2 minutes, or until cooked through and crispy.
- Transfer to a paper towel-lined plate.
- Wipe out the pan.



- In a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the broccoli florets; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until lightly browned.



- Add 1/4 cup of water (carefully, as the liquid may splatter). Loosely cover the pan with foil and cook, without stirring, 2 to 3 minutes, or until the broccoli is tender and the water has cooked off.
- Transfer to a bowl; add the soy sauce and stir to coat. Taste, then season with salt and pepper if desired.
- · Wipe out the pan.

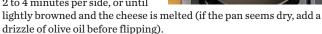


CUSTOMIZED STEP 2 If you chose Bacon

- Cook and dress the broccoli as directed, using the same pan.

Make the sandwiches & serve your dish

- · Assemble the sandwiches using the bread, sliced cheeses, and kimchi mixture; season with salt and pepper.
- 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



- Transfer to a cutting board. Carefully cut in half.
- Serve the cooked sandwiches with the dressed broccoli. Garnish the broccoli with the sesame seeds. Enjoy!



CUSTOMIZED STEP 3 If you chose Bacon

- Assemble the sandwiches using the bread, sliced cheeses, cooked bacon, and kimchi mixture.
- In the same pan, heat a drizzle of **olive oil** on <u>medium</u> 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. Carefully cut in half.
- Serve the cooked sandwiches with the dressed broccoli. Garnish the broccoli with the sesame seeds. Enjoy!





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Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, sesame, and wheat