

Spicy Kimchi Grilled Cheese

with Broccoli & Sesame Seeds

2 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
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Ingredients*

Customized ingredients

ADDED:



4 oz Applewood
Smoked Uncured
Bacon 



4 slices Sourdough
Pullman Bread



½ lb Broccoli



⅓ 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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wine that has this symbol
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¹ salted cooking wine

*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 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.

2 Cook & dress the broccoli

- 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.

3 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 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!



↩️ 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 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. Carefully cut in half.
- Serve the **cooked sandwiches** with the **dressed broccoli**. Garnish the broccoli with the **sesame seeds**. Enjoy!