



**HELLO  
FRESH**

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 1  
Apple



2 tsp | 4 tsp  
Dijon Mustard



1 | 2  
Cranberry Jam



4 Slices | 8 Slices  
Sourdough Bread  
Contains: Soy, Wheat



½ Cup | 1 Cup  
Cheddar Cheese  
Contains: Milk



¼ Cup | ½ Cup  
Monterey Jack  
Cheese  
Contains: Milk

# CHEDDAR & APPLE GRILLED CHEESE SANDOS

with Cranberry-Dijon Jam



✓ **READY, SET,  
LUNCH!**



ANY ISSUES WITH  
YOUR ORDER?  
SCAN HERE TO  
GET HELP!

**TOTAL TIME: 15 MIN | CALORIES: 520**



### BUST OUT

- Small bowl
- Large pan
- Cooking oil (2 tsp | 2 tsp)

### IMPRESSED

Putting some weight on the sandwiches—like a heavy-bottomed pan—will help the cheese melt quickly and evenly.

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## CHEDDAR & APPLE GRILLED CHEESE SANDOS

with Cranberry-Dijon Jam

### INSTRUCTIONS

- **Wash and dry produce.**
- Halve, core, and thinly slice **half the apple** (all for 4 servings).
- In a small bowl, stir together **Dijon** and **jam**.
- Lay **bread** out on a clean work surface. Spread half the bread slices with **cranberry-Dijon jam**. Layer with **cheddar** and as many **apple slices** as you like. Top with **Monterey Jack** and remaining bread slices.
- Heat a **large drizzle of oil** in a large, preferably nonstick, pan over medium heat. Add **sandwiches**. Cook until bread is golden brown and cheese melts, 3-4 minutes per side. **TIP: You may need to work in batches, adding another drizzle of oil for each batch.**
- Cut **grilled cheese sandos** in half on a diagonal and divide between plates. Serve with any **remaining apple slices**.