



# SUN-DRIED TOMATO GRILLED CHEESE SANDOS

with Balsamic Arugula Salad

## INGREDIENTS

2 PERSON | 4 PERSON



**1 oz | 2 oz**  
Sun-Dried Tomato Paste



**2 TBSP | 4 TBSP**  
Mayonnaise  
Contains: Eggs



**1 tsp | 1 tsp**  
Garlic Powder



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



**½ Cup | 1 Cup**  
Mozzarella Cheese  
Contains: Milk



**½ Cup | 1 Cup**  
White Cheddar Cheese  
Contains: Milk



**5 tsp | 5 tsp**  
Balsamic Glaze



**2 oz | 4 oz**  
Arugula



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!



## HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



**4 oz | 8 oz**  
Bacon

**Calories: 1110**

**PREP: 5 MIN | COOK: 20 MIN | CALORIES: 860**



HELLO


## MOZZARELLA AND CHEDDAR

A premium combination that makes for a more flavorful sandwich (all apologies to American singles!).

### IM-PRESSED

Putting some weight on the sandwiches in Step 3—like a heavy-bottomed pan—will simulate the pressure of a panini press.

### BUST OUT

- Small bowl
- Whisk
- Large pan
- Large bowl
- Paper towels 
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Olive oil (2 tsp | 4 tsp)
- Butter (3 TBSP | 3 TBSP)  
Contains: Milk

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### 1 MAKE AIOLI

- Wash and dry produce.
- In a small bowl, whisk together **sun-dried tomato paste**, **mayonnaise**, and **1/8 tsp garlic powder** (1/4 tsp for 4 servings) until combined. (Be sure to measure the garlic powder—we sent more!)

-  Heat a large dry pan over medium-high heat. Add **bacon\***; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes. Turn off heat; transfer to a paper-towel-lined plate. Wipe out pan.



### 4 MAKE VINAIGRETTE

- In a large bowl, whisk together **2 tsp balsamic glaze** and **2 tsp olive oil** (4 tsp balsamic glaze and 4 tsp olive oil for 4 servings); season with **salt** and **pepper**. (Be sure to measure the balsamic glaze—we sent more!)



### 2 ASSEMBLE SANDOS

- Lay **bread** out on a clean work surface.
- Spread one side of each bread slice with **aioli**.
- Evenly layer half the bread slices with **mozzarella** and **cheddar**; top with remaining bread slices, aioli sides down, to form sandwiches.

-  Add **bacon** to **bread slices** along with **mozzarella** and **cheddar**.




### 5 TOSS SALAD

- Add **arugula** to bowl with **vinaigrette**; toss to coat. Taste and season with **salt** and **pepper** if desired.



### 3 COOK SANDOS


- Heat **2 TBSP butter** and a **drizzle of oil** in a large pan over medium heat.
- Add **sandwiches** and cook, gently pressing with a spatula, until bread is golden and cheese melts, 2-4 minutes per side, adding an additional **1 TBSP butter** when flipping. **TIP: Work in batches if necessary, adding more butter if needed; lower heat if browning too quickly.**

-  Use pan used for bacon here.



### 6 FINISH & SERVE

- Halve **sun-dried tomato grilled cheese sandos** on a diagonal; divide between plates. Serve with **salad** on the side.

 \*Bacon is fully cooked when internal temperature reaches 145°.