

INGREDIENTS

2 PERSON | 4 PERSON



1.5 oz | 3 oz Sun-Dried Tomatoes



½ Cup | 1 Cup Mozzarella Cheese Contains: Milk



½ Cup | 1 Cup
Italian Cheese
Blend
Contains: Milk



1 tsp | 1 tsp Garlic Powder



5 tsp | 10 tsp Balsamic Glaze



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



1 | 2 Croutons Contains: Milk, Wheat



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.

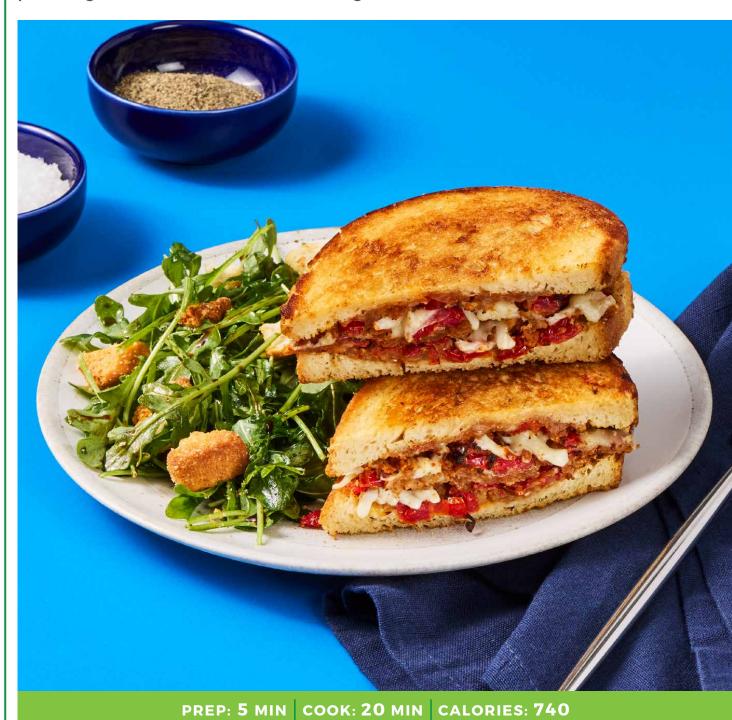






GRILLED CHEESE SANDOS WITH SUN-DRIED TOMATOES

plus Arugula Salad with Balsamic Dressing





HELLO

ITALIAN CHEESE BLEND

A melty mix of mozzarella, provolone, Asiago, and Parmesan that makes for a more flavorful grilled cheese

IM-PRESSED

Putting some weight-like a heavy-bottomed pan-on the sandwiches in Step 2 will simulate the pressure of a panini press.

BUST OUT

- Medium bowl
 Medium pan (s)
- Large pan
- Paper towels 🖨
- Large bowl
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 4 tsp)
- Butter (3 TBSP | 5 TBSP) Contains: Milk

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1 PREP & MIX CHEESE

- · Wash and dry produce.
- Finely chop sun-dried tomatoes.
- In a medium bowl, combine sun-dried tomatoes. mozzarella, Italian cheese blend, half the garlic powder, half the balsamic glaze, and a drizzle of olive oil (all the garlic powder and a large drizzle of olive oil for 4 servings). Season lightly with salt and pepper.
- 🚓 Heat a medium dry pan over medium-high heat. Add bacon*; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes. Transfer to a paper-towel-lined plate.



- Divide cheese mixture between half the sourdough slices; press lightly to adhere. Top with remaining
- Heat 2 TBSP butter (4 TBSP for 4 servings) in a large pan over medium heat. Add sandwiches; cook, gently pressing with a spatula or heavy-bottomed pan, until bread is golden and cheese melts, 2-4 minutes per side, adding an additional 1 TBSP butter before flipping. (For 4 servings, work in batches, wiping out pan between batches and adding more butter if needed.) TIP: Lower heat if sandwiches begin to brown too quickly.
- Top **cheese mixture** with **bacon**; press lightly to adhere. Cook through remainder of step as instructed.



3 TOSS SALAD

- · Gently crush croutons in their bag.
- In a large bowl, toss arugula with remaining balsamic glaze and a drizzle of olive oil (large drizzle for 4 servings). Season with salt and pepper.



4 FINISH & SERVE

- Halve sandwiches on a diagonal.
- Divide sandwiches and salad between plates. Top salad with croutons and serve.