



GRILLED CHEESE SANDOS WITH SUN-DRIED TOMATOES

plus Arugula Salad with Balsamic Dressing

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



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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: 1000



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 740



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
- 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.



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**.



2 MAKE SANDOS

- Divide **cheese mixture** between **half the sourdough slices**; press lightly to adhere. Top with remaining sourdough slices to form sandwiches.
- 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.



4 FINISH & SERVE

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

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