



# GRILLED CHEESE SANDWICH BAR

with sides & toppings for everyone to build their perfect plate

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



1 | 2  
Onion



2 | 4  
Portobello  
Mushrooms



1 tsp | 2 tsp  
Garlic Powder



1 tsp | 1 tsp  
Dried Thyme



1 | 2  
Tomato



½ Cup | 1 Cup  
Mozzarella Cheese  
Contains: Milk



4 Slices | 8 Slices  
Sliced Mild  
Cheddar Cheese  
Contains: Milk



1.5 oz | 3 oz  
Honey Dijon  
Dressing  
Contains: Eggs



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



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

\*The ingredient you received may be a different color.



## HelloCustom

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



4 oz | 8 oz  
Bacon



2 oz | 4 oz  
Arugula

Calories: 1210

Calories: 960



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 950



## HELLO

### BUILD-A-PLATE

Delight everyone's palates with this customizable meal! If you chose to add extras, you can layer in smoky bacon or peppery arugula!

### LOW & SLOW

Keep an eye on the heat under your pan in Step 5. Slowly cooking your sandwiches will result in crisp, golden-brown bread on the outside and wonderfully melty cheese on the inside.

### BUST OUT

- Baking sheet (or 2 baking sheets) <sup>5</sup>
- Large pan
- Paper towels <sup>5</sup>
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Sugar (1 tsp | 2 tsp)
- Butter (3 TBSP | 3 TBSP)  
Contains: Milk

### MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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### 1 START PREP & ROAST POTATOES

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Halve, peel, and thinly slice **onion**.
- Toss potatoes on a baking sheet with a **drizzle of oil, salt, and pepper**. Roast until browned and tender, 20-25 minutes. **TIP: If you added any other items to your meal (apps, sides, and/or dessert), you can get started on them now!**
- <sup>5</sup> Adjust racks to top and middle positions. Arrange **bacon\*** in a single layer on a separate baking sheet. Roast on middle rack until crispy, 15-20 minutes. (**Check often to avoid burning!**) Transfer to a paper-towel-lined plate.



### 4 BUILD BAR & SANDWICHES

- Place **mozzarella, cheddar, and dressing** in separate serving bowls. Arrange family style along with **jammy onion, garlic mushrooms, tomato, and sourdough** for everyone to build their own sandwiches. (**You'll cook the sandwiches in the next step!**)
- <sup>5</sup> Arrange **bacon** family style along with other **sandwich fillings**.
- <sup>5</sup> Place **arugula** in a serving bowl and arrange family style along with other **sandwich fillings**.



### 2 CARAMELIZE ONION

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium heat. Add **onion, salt, and pepper**. Cook, stirring occasionally, until softened and lightly browned, 8-10 minutes.
- Add **¼ cup water** and **1 tsp sugar** to pan with onion (**½ cup water and 2 tsp sugar for 4 servings**). Cook, stirring, until caramelized and jammy, 2-3 minutes more.
- Turn off heat; transfer to a small serving bowl. Wash out pan.



### 5 COOK SANDWICHES

- Heat **2 TBSP butter** in pan used for mushrooms over medium heat. Add **sandwiches** to hot pan (**for 4 servings, you may need to work in batches, adding more butter between batches**). Cook, covered, until bread is golden and butter is absorbed, 2-4 minutes. **TIP: Lower heat if browning too quickly.**
- Reduce heat to medium low. Flip sandwiches, adding an additional **1 TBSP butter** to pan. Cook, covered, until bread is golden and cheese melts, 2-4 minutes more.



### 3 FINISH PREP & COOK 'SHROOMS

- Meanwhile, using the tip of a spoon, remove and discard black gills from undersides of **mushrooms**; trim any large stems if necessary. Halve mushrooms; thinly slice crosswise.
- Heat a **large drizzle of oil** in pan used for onion over medium-high heat. Add mushrooms, **garlic powder**, and **half the thyme (all for 4 servings)**; season with **salt and pepper**. Cook, stirring, until browned and tender, 5-7 minutes. Turn off heat; transfer to a small serving bowl. Wipe out pan.
- While mushrooms cook, thinly slice **tomato**. Transfer to a plate; season all over with **salt and pepper**.



### 6 SERVE

- Halve **sandwiches** on a diagonal. Serve with **potato wedges** and any **remaining dressing** on the side for dipping.

<sup>5</sup> \*Bacon is fully cooked when internal temperature reaches 145°.