



HONEY-DIJON TURKEY CHEDDAR MELTS

with Creamy Coleslaw

INGREDIENTS

2 PERSON | 4 PERSON



2 tsp | 4 tsp
Honey



4 tsp | 8 tsp
Dijon Mustard



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



8 oz | 16 oz
Sliced Turkey
Breast



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



4 oz | 8 oz
Coleslaw Mix



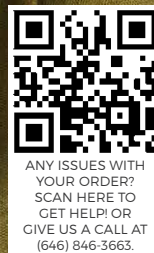
2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



5 tsp | 5 tsp
White Wine
Vinegar



✓ READY, SET,
LUNCH!



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(646) 846-3663.

TOTAL TIME: 15 MIN | CALORIES: 730

BUST OUT

- Small bowl
- Large pan
- Medium bowl
- Kosher salt
- Black pepper
- Sugar (½ tsp | 1 tsp)
- Butter (3 TBSP | 6 TBSP)
Contains: Milk

BROWN BAG IT!

Pack cooled melts and coleslaw in separate containers and take 'em to go—they're both yummy at room temperature!

MORE IS MORE

If you upgraded your meal to double your protein or veggies, 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. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

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

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INSTRUCTIONS

- **Wash and dry produce.**
- In a small bowl, combine **honey** and **mustard**.
- Place **sourdough slices** on a clean work surface. Spread half the sourdough slices with as much **honey mustard** as you like; top with **turkey slices**. Arrange **cheddar slices** over turkey. Close sandwiches.
- Melt **2 TBSP butter** (4 TBSP for 4 servings) in a large pan over medium heat. Carefully add **sandwiches**; cook, gently pressing with a spatula or heavy-bottomed pan, until cheese melts and bread is golden, 2-4 minutes per side, adding **1 TBSP butter** (2 TBSP for 4) when flipping. (For 4, work in batches, wiping out pan between batches and adding more butter as needed.) **TIP: Lower heat if sandwiches begin to brown too quickly.**
- Meanwhile, in a medium bowl, combine **coleslaw mix**, **mayonnaise**, **half the vinegar**, **½ tsp sugar**, **salt**, and **pepper** (all the vinegar and 1 tsp sugar for 4 servings). Toss to combine.
- Halve **sandwiches** on a diagonal; divide sandwiches and **coleslaw** between plates and serve.