



INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold Potatoes*



1 | 2
Yellow Onion



2 Slices | 4 Slices
Gouda Cheese
Contains: Milk



1 | 2
Roma Tomato



1 TBSP | 2 TBSP
Fry Seasoning



6 oz | 12 oz
Broccoli Rice



1 tsp | 2 tsp
Garlic Powder



1.5 oz | 3 oz
Honey Dijon Dressing
Contains: Eggs



4 TBSP | 8 TBSP
Mayonnaise
Contains: Eggs



1 Cup | 2 Cups
White Cheddar Cheese
Contains: Milk



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

*The ingredient you received may be a different color.

HELLO

BROCCOLI RICE

Small bits of florets make a flavorful, sandwich-friendly filling.

BROCC OUT GOUDA SELTS

with Caramelized Onion, Potato Wedges & Honey Dijon Mayo



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 1220



BEST PRESSED

Want your melts extra-crispy? Putting some weight on the sandwiches in step 5—we suggest using a heavy-bottomed pan—will simulate the pressure of a panini press. (Bonus: This also helps the broccoli rice and cheese layers meld.)

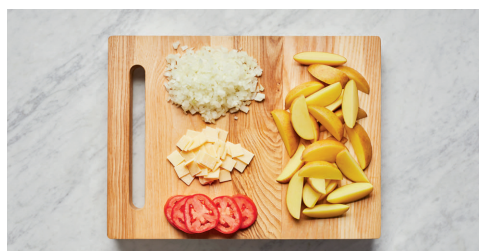
BUST OUT

- Baking sheet
- Medium bowl
- Plastic wrap
- Large pan
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (**2 tsp | 2 tsp**)
- Sugar (**½ tsp | 1 tsp**)
- Butter (**2 TBSP | 4 TBSP**)
Contains: Milk

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1 PREP

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce (except broccoli rice).**
- Cut **potatoes** into ½-inch-thick wedges. Halve, peel, and finely dice **onion**. Cut **gouda** into ½-inch squares. Thinly slice **tomato** into rounds; season with **salt** and **pepper**.



4 COOK ONION & MIX MAYO

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **onion**; cook, stirring frequently, until softened and lightly browned, 8-10 minutes.
- While onion cooks, in a small bowl, combine **honey Dijon dressing** with **mayonnaise**. Season with **salt** and **pepper**.
- Once onion is lightly browned, add **½ tsp sugar (1 tsp for 4 servings)** and a **splash of water**. Cook until caramelized, 2-3 minutes more. Season with **salt** and **pepper**. Turn off heat.



2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a **drizzle of oil**, **Fry Seasoning**, **salt**, and **pepper**.
- Roast on top rack until golden brown and tender, 20-25 minutes. **TIP: If potato wedges finish before sandwiches, rewarm in oven for a few minutes before serving.**



5 ASSEMBLE & COOK

- Stir **cheddar**, **gouda**, and **caramelized onion** into bowl with **broccoli rice** until combined.
- Spread **half the sourdough slices** with a **layer of honey Dijon mayo (save the rest for serving)**, then top with **broccoli mixture**, **tomato**, and remaining sourdough slices to create **sandwiches**.
- Wipe out pan used to cook onion; melt **1 TBSP butter** over medium heat. **(For 4 servings, work in batches or use a second pan, using 1 TBSP butter for each batch.)** Add sandwiches and push around in pan until butter is absorbed. Cook until bread is golden brown and cheese is slightly melted, 4-6 minutes. **TIP: Press a heavy-bottomed pan on top of sandwiches to simulate a panini press!**



3 COOK BROCCOLI RICE

- Meanwhile, place **broccoli rice** in a medium microwave-safe bowl (**use a large microwave-safe bowl for 4 servings**); season with **garlic powder**, **½ tsp salt (1 tsp for 4)**, and **pepper**. Cover tightly with plastic wrap and poke a few holes in wrap.
- Microwave until tender, about 5 minutes. Carefully uncover (**watch out for steam!**) and set aside.



6 FINISH & SERVE

- Add **1 TBSP butter** to pan, then flip **sandwiches** and push around again until butter is absorbed. Cook until bread is golden brown and cheese melts, 4-6 minutes more.
- Halve **melts** on a diagonal. Divide melts and **potato wedges** between plates. Serve with **remaining honey Dijon mayo** on the side for dipping.