



CREAMY PESTO GRILLING CHEESE CIABATTAS

with Tomato, Balsamic Glaze & Potato Wedges

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold
Potatoes



1 | 2
Roma Tomato



1 TBSP | 2 TBSP
Tuscan Heat
Spice



5 tsp | 5 tsp
Balsamic Glaze



2 | 4
Ciabattas
Contains: Soy, Wheat



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



4 TBSP | 4 TBSP
Pesto
Contains: Milk



8 oz | 16 oz
Grilling Cheese
Contains: Milk



HELLO

BALSAMIC GLAZE

A drizzle of this delicious
condiment adds sweet and
tangy contrast to creamy,
herby pesto.

PREP: 10 MIN | COOK: 30 MIN | CALORIES: 1010



EASY BEIN' CHEESY

Unlike other cheeses, grilling cheese won't melt when it sears in step 3. Instead, it'll retain its shape while getting delightfully warm and soft on the inside and developing a beautiful crust on the outside. Make sure you let it cook long enough to get golden and toasty, and your patience will be rewarded!

BUST OUT

- Baking sheet
- Small bowl
- Large pan
- Kosher salt
- Black pepper
- Vegetable oil (1 TBSP | 1 TBSP)

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1 PREP & ROAST POTATOES

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.**
- Cut **potatoes** into ½-inch-thick wedges. Slice **tomato** crosswise into ¼-inch-thick rounds.
- Toss potatoes on a baking sheet with a **large drizzle of oil**, **1 tsp Tuscan Heat Spice** (2 tsp for 4 servings), **salt**, and **pepper**. (You'll use the remaining Tuscan Heat Spice later.)
- Roast on top rack until browned and crispy, 20-25 minutes.



3 SEAR GRILLING CHEESE

- Halve **grilling cheese** crosswise. Place **remaining Tuscan Heat Spice** on a plate; press cheese into spice. **TIP: It's OK if not all the spice sticks.**
- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add cheese and cook until browned, 1-3 minutes per side.



2 TOAST BUNS & MAKE SAUCE

- Halve **ciabattas** lengthwise. Place cut sides up directly on oven rack until toasted, 3-5 minutes.
- Meanwhile, in a small bowl, combine **sour cream** with **half the pesto** (all for 4 servings). Season with **salt** and **pepper**.



4 SERVE

- Divide toasted **buns** between plates; spread cut sides of bottom buns with **creamy pesto sauce** and drizzle cut sides of top buns with **balsamic glaze** to taste. Fill buns with **seared cheese** and **sliced tomato**. Halve on a diagonal if desired and serve with **potato wedges** on the side.