

# Mushroom Grilled Cheese Sandwiches

VEGETARIAN

with Nectarine Salad

🕒 30-40 MINS | 2 SERVINGS

In this recipe, grilled cheese gets an easy, elegant makeover with two kinds of melty cheeses and earthy cremini mushrooms layered between slices of sourdough. For refreshing contrast to these rich sandwiches, you'll make a side salad of arugula and nectarine—a juicy, seasonal fruit with sweet flavor.



## MATCH YOUR BLUE APRON WINE



Light & Bright

Serve a bottle with this symbol for a great pairing.



## Ingredients



4 slices  
SOURDOUGH  
PULLMAN BREAD



2 oz  
ARUGULA



1  
NECTARINE



2 oz  
SMOKED GOUDA  
CHEESE



2 oz  
MONTEREY JACK  
CHEESE



0.7 oz  
GRANA PADANO  
CHEESE



1 Tbsp  
RED WINE  
VINEGAR



4 oz  
CREMINI  
MUSHROOMS



1  
SWEET OR  
YELLOW ONION



To find out more about Wellness at Blue Apron visit us at [www.blueapron.com/pages/wellness](http://www.blueapron.com/pages/wellness), or for further nutrition information see the Nutrition Facts card.



### 1 Prepare the ingredients:

- Wash and dry the fresh produce.
- Thinly slice the **mushrooms**.
- Peel and medium dice the **onion** to get ½ cup (you will have extra).
- Thinly slice the **gouda** and **monterey jack**; combine the sliced cheeses in a bowl.
- Pit and thinly slice the **nectarine**.
- Crumble the **Grana Padano** into small pieces.



### 2 Cook the mushrooms:

- In a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **sliced mushrooms** in an even layer. Cook, stirring occasionally, 3 to 4 minutes, or until lightly browned.
- Add the **diced onion**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened.
- Add **half the vinegar**. Cook, stirring constantly, 30 seconds to 1 minute, or until the liquid has cooked off. Turn off the heat. Taste, then season with salt and pepper if desired.



### 3 Assemble the sandwiches:

- Assemble the sandwiches using the **bread, sliced cheeses, and cooked mushrooms**.
- Rinse and wipe out the pan used to cook the mushrooms.



### 4 Cook the sandwiches:

- In the same pan, heat **1 tablespoon of olive oil** on medium until hot.
- Add the **sandwiches**. Loosely cover the pan with foil and cook 2 to 4 minutes per side, or until lightly browned and the cheese has melted (if the pan seems dry, add a drizzle of olive oil before flipping).
- Transfer to a cutting board; immediately season with salt. Carefully halve on an angle.



### 5 Make the salad & serve your dish:

- Just before serving, in a large bowl, combine the **arugula, sliced nectarine, crumbled Grana Padano, remaining vinegar**, and a drizzle of **olive oil**. Taste, then season with salt and pepper if desired.
- Serve the **cooked sandwiches** with the **salad** on the side. Enjoy!



**NUTRITION PER SERVING (AS PREPARED)\*** Calories: 610, Total Carbohydrates: 55g, Dietary Fiber: 5g, Added Sugar: 0g, Total Fat: 32g, Saturated Fat: 14g, Protein: 26g, Sodium: 1140mg.

CONTAINS: See Ingredient Packaging for Allergen(s).

\*See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

Blue Apron, LLC New York, NY 10005

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