



Cheddar-Apple Chutney Toastie

with Spinach-Almond Salad



20-30min



2 Servings

We took cues from a classic British toasted sandwich combination—sharp cheddar and sweet-savory apple chutney. A baby spinach salad with tart apple matchsticks, chopped roasted almonds, and a vibrant vinaigrette transform our super-star toastie into an elegant and substantial dinner. Cook, relax, and enjoy!

What we send

- baby spinach
- shallot
- fresh ginger
- pink lady apple
- whole grain mustard ¹⁷
- 1,3
- 2 oz piece sharp cheddar ⁷
- 1 oz salted almonds ¹⁵

What you need

- apple cider vinegar
- coarse kosher salt
- freshly ground pepper
- sugar

Tools

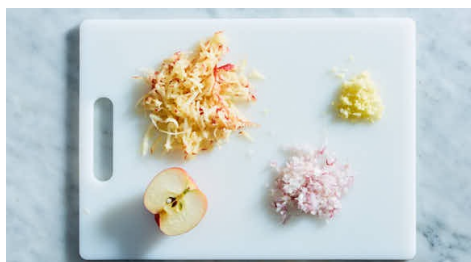
- box grater
- large skillet
- small saucepan

Allergens

Wheat (1), Egg (3), Milk (7), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 874kcal, Fat 55g, Carbs 74g, Protein 11g



1. Prep chutney

Peel **half of the shallots**, then halve and finely chop (about ¼ cup). Peel **about ¼ of the ginger**, then finely chop to get about 2 teaspoons (save rest for own use). Cut **apple** in half. Coarsely grate one half down to the core, then discard core (about ½ cup apple). Save remaining apple for step 3.



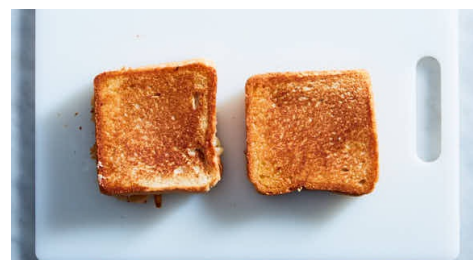
4. Assemble toasties

Spread **apple chutney** on **2 slices of bread**. Top with **grated cheddar**, then close with remaining bread.



2. Cook chutney

Heat **1 tablespoon oil** in a small saucepan over medium. Add **shallots** and **ginger**. Cook until browned, about 4 minutes. Add **grated apple**, **2 tablespoons vinegar**, **¼ cup water**, **1 tablespoon sugar**, and **¼ each teaspoon salt and pepper**. Cover, cook until apples have softened, about 3 minutes.



5. Cook toasties

Heat **2 tablespoons oil** in large skillet over medium. Transfer **toasties** to skillet. Cook until bread is golden brown and **cheese** is melted, about 2 minutes per side. Transfer to a cutting board.



3. Prep ingredients

Uncover and stir in **1 teaspoon of the mustard** (save rest for own use). Remove from heat. Meanwhile, coarsely grate **cheddar** on large holes of box grater. Cut **remaining apple** into ¼-inch matchsticks. In large bowl, combine **½ tablespoon vinegar** and **a pinch each salt and pepper**; whisk in **2 tablespoons oil**. Add **apple matchsticks**, tossing gently to coat.



6. Finish salad & serve

Coarsely chop **almonds**. Transfer **spinach** and **almonds** to bowl with **apples**, tossing gently to combine. Season to taste with **salt** and **pepper**. Cut **toasties** into triangles, then serve with **salad**. Enjoy!