

DINNERLY



Cheesy Veggie Melts with Oven Fries

 30-40min  2 Servings

Is a veggie melt basically a grilled cheese with your daily dose of veggies snuck in? If so, we're not complaining. Roasted broccoli, onion, and red peppers are always a welcome addition to the cheesy sandwich family. We've got you covered!

WHAT WE SEND

- 2 potatoes
- ½ lb broccoli
- 1 yellow onion
- 2 ciabatta rolls ^{1,2}
- 2 (2 oz) shredded cheddar-jack blend ³
- 4 oz roasted red peppers

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- 2 rimmed baking sheets

ALLERGENS

Soy (1), Wheat (2), Milk (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 890kcal, Fat 45g, Carbs 100g, Protein 29g



1. Bake fries

Preheat oven to 450°F with racks in the upper and lower thirds.

Scrub **potatoes**, then cut lengthwise into ¼-inch thick fries. Toss on a rimmed baking sheet with **2 tablespoons oil** and season with **salt** and **pepper**. Roast on lower oven rack until tender and browned in spots, 20–25 minutes.



4. Toast rolls

Split **rolls** and place cut-side up on same baking sheet. Broil on upper oven rack until toasted, 1–3 minutes (watch closely as broilers vary).



2. Prep veggies

Cut **broccoli** into ½-inch florets, if necessary. Thinly slice **onion** crosswise and separate into rings.

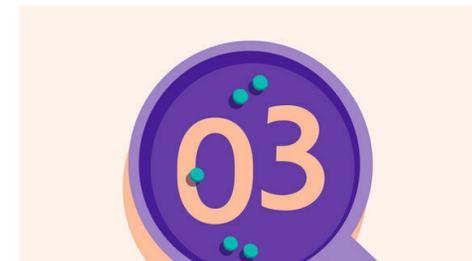
Place onions on one half of a second rimmed baking sheet; toss with **1 tablespoon oil**. On open side, toss broccoli with ½ **tablespoon oil**. Season veggies with **salt** and **pepper**.



5. Broil & serve

Sprinkle **half of the cheese** over **toasted rolls**, then top with **broccoli**, **roasted peppers**, and **onions**. Sprinkle **remaining cheese** over top. Broil until cheese is melted and browned in spots, 1–3 minutes (watch closely).

Serve **cheesy veggie melts** with **oven fries** alongside. Enjoy!



3. Roast onions & broccoli

Roast on upper oven rack, stirring **onions** occasionally, until onions are deeply golden and **broccoli** is tender and browned in spots, about 15 minutes. Transfer to a plate and switch oven to broil.



6. Make it your own!

Top your veggie melts with a few dashes of your favorite hot sauce, some sliced avocado, a drizzle of ranch dressing—or whatever you like!