

DINNERLY



Grilled Cheese Sandwiches with Tomato Jam

& Roasted Broccoli



30-40min



2 Servings

Having a bad day? Grilled cheese. Don't know what to make for dinner? Grilled cheese. Someone mad at you? Grilled cheese. You get the picture. We've got you covered!

WHAT WE SEND

- ½ lb broccoli
- 1 pkg grape tomatoes
- 2 oz shredded cheddar-jack blend ¹
- 2 oz shredded fontina ¹
- 2 ciabatta rolls ²

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- sugar
- white wine vinegar (or red wine vinegar)
- unsalted butter ¹

TOOLS

- rimmed baking sheet
- microwave
- large heavy skillet (preferably cast-iron)
- medium heavy skillet (preferably cast-iron)

ALLERGENS

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

NUTRITION PER SERVING

Calories 720kcal, Fat 38g, Carbs 75g, Protein 25g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center.

Cut **broccoli** into florets, if necessary. Cut **tomatoes** in half.

In a small bowl, toss together **cheddar-jack and fontina**.



2. Roast broccoli

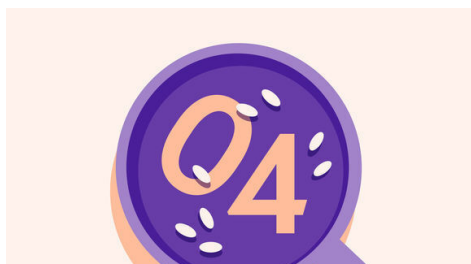
On a rimmed baking sheet, toss **broccoli** with **1 tablespoon oil**; season with **salt and pepper**. Bake on center rack until browned in spots and tender, 10–13 minutes.



3. Cook tomato jam

In a medium microwave-safe bowl, mix together **tomatoes**, **3 tablespoons sugar**, **½ tablespoon vinegar**, and **½ teaspoon salt**. Microwave, stirring halfway through, until tomatoes have cooked into a thick jam, 6–8 minutes. Set aside to cool.

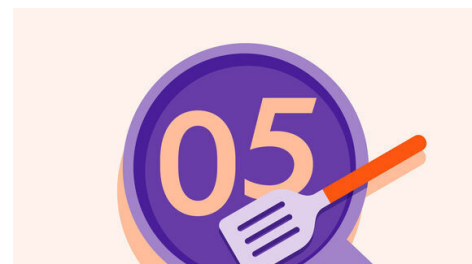
For stovetop instructions, check out the extra credit!



4. Assemble sandwiches

In a large heavy skillet (preferably cast-iron), melt **1 tablespoon butter** over medium heat until foaming. Add **bread**, cut side down, and cook, swirling occasionally, until light golden-brown, 1–2 minutes. Transfer bread to work surface.

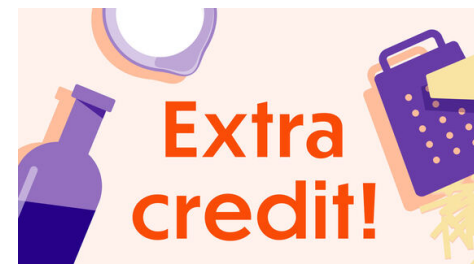
Spread **tomato jam** on **toasted sides of bread**. Top with **cheese**, then close **sandwiches**.



5. Cook sandwiches

Melt **1 tablespoon butter** in same skillet over medium-low heat until foaming. Place **sandwiches** in skillet; place a medium heavy skillet on top of sandwiches to press down. Cook until both sides are golden-brown and cheese is melted, 4–5 minutes per side, rotating sandwiches occasionally for even browning.

Serve **grilled cheese** with **broccoli**. Enjoy!



6. Jammin' out!

Not in a microwave-y mood? Combine **tomatoes**, **3 tablespoons sugar**, **½ tablespoon vinegar**, and **½ teaspoon salt** in a small saucepan and bring to a boil over medium-high heat. Lower heat to medium-low and simmer, stirring and pressing on tomatoes with a spatula occasionally, until mixture reaches a thick, jammy consistency, 10–12 minutes.