



White Cheddar Grilled Cheese

with Cherry Preserves & Basil



20-30min



2 Servings

Grilled Cheese 101: Use delicious cheese and good quality bread; make crunchy on the outside and ooey gooey on the inside; add one or two ingredients for a flavor punch! In this case, cherry preserves serve as a sweet contrast to cheddar cheese, and basil adds a light, refreshing note. Use mayonnaise on the outside of the bread to achieve the ultimate, crispy, golden-brown grilled cheese. Cook,...

What we send

- fresh basil
- sherry vinegar
- jars cherry preserves
- shallot
- Dijon mustard ¹⁷
- baby arugula

What you need

- coarse kosher salt
- freshly ground pepper
- olive oil

Tools

- box grater
- large skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 657kcal, Fat 39g, Carbs 56g, Proteins 20g



1. Prep ingredients

Use **2/3 of the cheddar cheese**; coarsely grate on the large holes of a box grater if necessary (save rest for own use). Pick **basil leaves** from stems and tear large leaves into small pieces. Trim ends from **shallot**, then halve, peel, and finely chop **1 tablespoon** (save rest for own use).



4. Make vinaigrette

In a large bowl, whisk together **shallots, mustard, sherry vinegar, remaining cherry preserves, 1 tablespoon oil, 1/2 teaspoon salt, and a few grinds pepper**.



2. Build sandwiches

Spread **mayonnaise** on one side of each slice of **bread**. Place all 4 bread slices mayo side-down on a cutting board. To build, top **2 slices of bread** with **cheese** and **half the basil leaves**. Spread **1 jar cherry preserves** on the **other 2 slices of bread** (reserve remaining jar for step 4). Close **sandwiches** with mayo sides facing out.



5. Finish salad

Just before serving, add **arugula** and **remaining basil leaves** to **vinaigrette**; toss to coat. Season to taste with **salt** and **pepper**.



3. Cook sandwiches

Heat a large skillet over medium. Add **sandwiches** and cook, flipping once, until cheese is melted and bread is golden-brown on both sides, 6-8 minutes total. Transfer sandwiches to a cutting board.



6. Serve

Cut **sandwiches** in half and serve with **arugula salad** alongside. Enjoy!