

MARLEY SPOON



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
- baby arugula
- 6 oz piece sharp cheddar ¹
- ½ oz pkt mayonnaise ^{2,3}
- 2,1,4

What you need

- coarse kosher salt
- freshly ground pepper
- olive oil

Tools

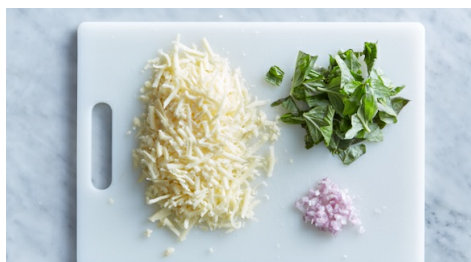
- box grater
- large skillet

Allergens

Milk (1), Egg (2), Soy (3), Wheat (4).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

Nutrition per serving

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



1. Prep ingredients

Use **¾ 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).



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.



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.



4. Make vinaigrette

In a large bowl, whisk together **shallots**, **mustard**, **sherry vinegar**, **remaining cherry preserves**, **1 tablespoon oil**, **½ teaspoon salt**, and **a few grinds of pepper**.



5. Finish salad

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



6. Serve

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