

# DINNERLY



## Pimento Cheese Veggie Melts & Dessert with Sweet Potato Fries

 20-30min  2 Servings

Are you: A) time crunched, B) hungry, C) stressed out, D) sick of planning meals, E) all of the above? If you answered yes to any of those options, this meal is going to become your new bestie. The pimento cheese topping is all the flavor and scrumptiousness you need to take this week from meh to "more, please!" We've got you covered!

## WHAT WE SEND

- 1 sweet potato
- 3 oz baby spinach
- 2 (¾ oz) pieces cheddar <sup>7</sup>
- 2 oz roasted red peppers
- 2 (1 oz) cream cheese <sup>7</sup>
- 2 ciabatta rolls <sup>1</sup>
- 2 (4 oz) mini New York cheesecakes <sup>1,3,6,7</sup>

## WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

## TOOLS

- rimmed baking sheet
- medium skillet
- box grater

## ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 1060kcal, Fat 60g, Carbs 113g, Protein 22g



### 1. Roast sweet potato

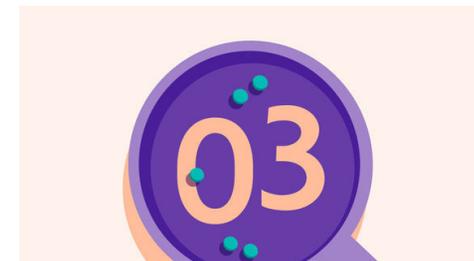
Preheat oven to 425°F with racks in the upper and lower third.

Halve **sweet potato** lengthwise; cut into ½-inch thick wedges (no need to peel). Toss on a rimmed baking sheet with **2 tablespoons oil** and **a generous pinch each of salt and pepper**. Roast on lower oven rack until golden-brown and tender, about 20 minutes, flipping after 15. Remove from oven and switch oven to broil.



### 2. Cook spinach

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **spinach** and **a pinch each of salt and pepper**; cook, stirring, until spinach is just wilted. Transfer to a cutting board and coarsely chop. Wipe out skillet and reserve for step 4.



### 3. Make pimento cheese

Coarsely grate or finely chop **all of the cheese**. Pat **red peppers** dry, then coarsely chop.

In a medium bowl, use a fork to mash together **cheese, chopped peppers and spinach, all of the cream cheese, and a generous pinch each of salt and pepper**; set aside for step 5.



### 4. Toast bread

Halve **ciabatta rolls**, then drizzle cut-sides with **oil**; sprinkle with **a pinch each of salt and pepper**. Place in reserved skillet, cut-sides up, and broil on upper oven rack until lightly toasted, 1–2 minutes per side (watch closely).



### 5. Melt cheese & serve

Top **ciabatta rolls** with **pimento cheese mixture**. Working in batches if necessary, return skillet to upper oven rack and broil until cheese is melted and bubbling, 2–3 minutes (watch closely). While cheese melts, reheat **sweet potatoes** on lower oven rack, if necessary.

Serve **pimento cheese veggie melts** with **sweet potato wedges** alongside. Enjoy!



### 6. Load 'em up!

Treat these cheesy melts as you would your favorite flatbread and pile them high with additional toppings like browned Italian sausage, chopped olives, sliced mushrooms, caramelized onions—whatever you like!