

DINNERLY



Cheesy Mushroom Melts with Green Beans



20-30min



2 Servings

We're firm believers that just because you're crunched for time, you don't have to settle for a sad, flavorless dinner. Friends don't let friends eat boring food, after all. Here, we give mushrooms a sultry, French bistro-style makeover, minus the need to make a reservation and actually leave the house. Nestled over a luxurious cheese sauce and toasted ciabatta, this one gives us all the feels. We've got you covered!

WHAT WE SEND

- ½ lb mushrooms
- ½ lb green beans
- ¼ oz granulated garlic
- 2 oz shredded cheddar-jack blend ²
- 2 ciabatta rolls ^{3,1}
- 1 (¼ oz) Dijon mustard

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- all-purpose flour ¹
- 1 cup milk ²

TOOLS

- rimmed baking sheet
- small saucepan

ALLERGENS

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

NUTRITION PER SERVING

Calories 640kcal, Fat 36g, Carbs 62g, Protein 23g



1. Prep ingredients

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

Trim stem ends from **mushrooms**, and thinly slice caps. Trim stem ends from **green beans**.



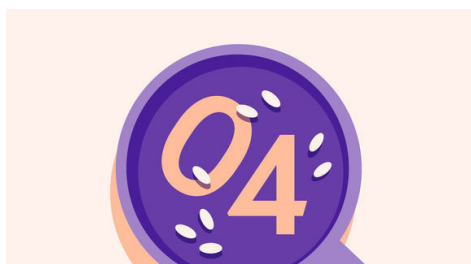
2. Roast veggies

On a rimmed baking sheet, toss **mushrooms** with **2 tablespoons oil** and **a pinch each of salt and pepper**; push to one side. On open side of baking sheet, toss **green beans** with **1 teaspoon oil** and **a pinch each of salt and pepper**. Roast veggies on upper oven rack until mushrooms are deep golden-brown, and green beans are tender and browned in spots, 10–15 minutes.



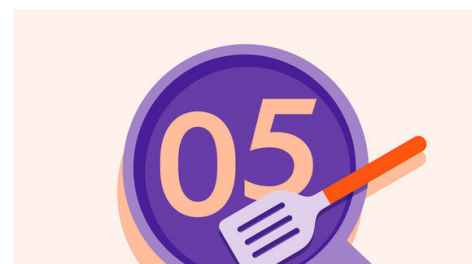
3. Cook cheese sauce

Meanwhile, heat **1 tablespoon oil** in a small saucepan over medium-high. Whisk in **1½ tablespoons flour**; cook until toasted, about 1 minute. Whisk in **1 cup milk** and **½ teaspoon granulated garlic**; bring to a boil. Reduce heat to medium; cook, whisking, until thickened, 2–3 minutes. Off heat, whisk in **mustard** and **cheese**; season to taste with **salt** and **pepper**. Keep warm.



4. Toast rolls

Once **veggies** are cooked, remove from oven and transfer to plates. Switch oven to broil. Split **rolls**; drizzle cut sides with **oil**, and season with **a pinch each of salt and pepper**. Place rolls, cut-sides up, directly on upper oven rack and broil until lightly toasted, 1–2 minutes per side (watch closely).



5. Finish & serve

Top cut sides of **rolls** with **cheese sauce**, then arrange **mushrooms** on top. Return baking sheet to upper oven rack and broil until **cheese** is browned in spots, 2–3 minutes (watch closely).

Serve **cheesy mushroom melts** with **green beans** alongside. Enjoy!



6. Take it to the next level

Toss mushrooms with fresh thyme leaves, balsamic vinegar, and chopped garlic before roasting, for an extra sultry date-night dinner.