

# DINNERLY



## Cheesy Veggie Melts with Oven Fries



30-40min



2 Servings

Is a veggie melt basically a grilled cheese with your daily dose of veggies snuck in? If so, we're not complaining. Roasted broccoli, onion, and red peppers are always a welcome addition to the cheesy sandwich family. We've got you covered!

### WHAT WE SEND

- 2 potatoes
- ½ lb broccoli
- 1 yellow onion
- 2 ciabatta rolls <sup>1,2</sup>
- 2 (2 oz) shredded cheddar-jack blend <sup>3</sup>
- 4 oz roasted red peppers

### WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

### TOOLS

- 2 rimmed baking sheets

### ALLERGENS

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

### NUTRITION PER SERVING

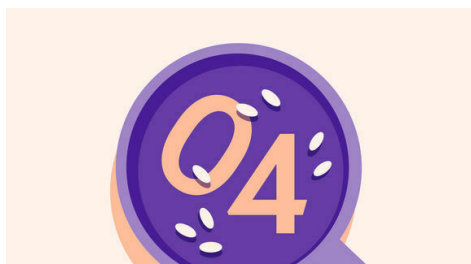
Calories 890kcal, Fat 45g, Carbs 100g, Protein 29g



#### 1. Bake fries

Preheat oven to 450°F with racks in the upper and lower thirds.

Scrub **potatoes**, then cut lengthwise into ¼-inch thick fries. Toss on a rimmed baking sheet with **2 tablespoons oil** and season with **salt** and **pepper**. Roast on lower oven rack until tender and browned in spots, 20–25 minutes.



#### 4. Toast rolls

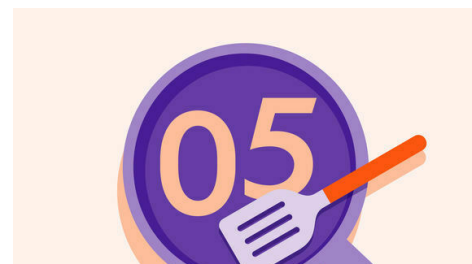
Split **rolls** and place cut-side up on same baking sheet. Broil on upper oven rack until toasted, 1–3 minutes (watch closely as broilers vary).



#### 2. Prep veggies

Cut **broccoli** into ½-inch florets, if necessary. Thinly slice **onion** crosswise and separate into rings.

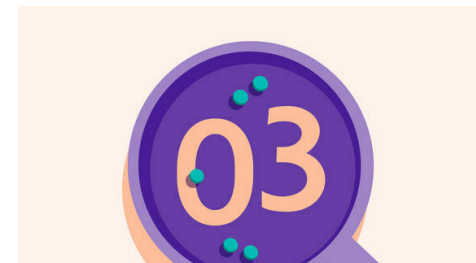
Place onions on one half of a second rimmed baking sheet; toss with **1 tablespoon oil**. On open side, toss broccoli with ½ **tablespoon oil**. Season veggies with **salt** and **pepper**.



#### 5. Broil & serve

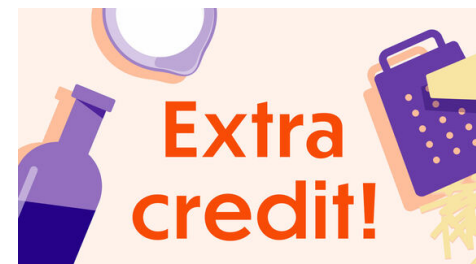
Sprinkle **half of the cheese** over **toasted rolls**, then top with **broccoli**, **roasted peppers**, and **onions**. Sprinkle **remaining cheese** over top. Broil until cheese is melted and browned in spots, 1–3 minutes (watch closely).

Serve **cheesy veggie melts** with **oven fries** alongside. Enjoy!



#### 3. Roast onions & broccoli

Roast on upper oven rack, stirring **onions** occasionally, until onions are deeply golden and **broccoli** is tender and browned in spots, about 15 minutes. Transfer to a plate and switch oven to broil.



#### 6. Make it your own!

Top your veggie melts with a few dashes of your favorite hot sauce, some sliced avocado, a drizzle of ranch dressing—or whatever you like!