

DINNERLY



Cheesy Veggie Melts with Sweet Potato Fries

Broccoli & Roasted Red Peppers



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 sweet potatoes
- ½ lb broccoli
- 1 yellow onion
- 4 oz roasted red peppers
- 2 ciabatta rolls ¹
- 2 (2 oz) shredded cheddar-jack blend ⁷

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- 2 rimmed baking sheets

ALLERGENS

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

NUTRITION PER SERVING

Calories 980kcal, Fat 46g, Carbs 120g, Protein 29g



1. Bake fries

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

Scrub **sweet 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 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.

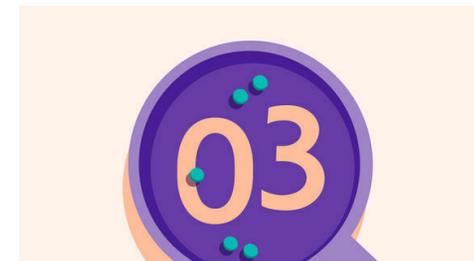
Thinly slice **peppers**, if necessary.



5. Broil & serve

Sprinkle **half of the cheese** over **toasted rolls**, then top with **broccoli**, **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 **sweet potato fries** alongside. Enjoy!



3. Roast onions & broccoli

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**.

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!