

DINNERLY



Bistro-Style 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

- garlic (use 1 large clove)
- ½ lb white mushrooms
- 2 (¾ oz) pieces sharp cheddar ⁷
- ½ lb green beans
- ¼ oz pkt Dijon mustard ¹⁷
- 2 ciabatta rolls ¹⁶

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- all-purpose flour ¹
- milk ⁷

TOOLS

- rimmed baking sheet
- small saucepan

ALLERGENS

Wheat (1), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 700kcal, Fat 32g, Carbs 80g, Protein 24g



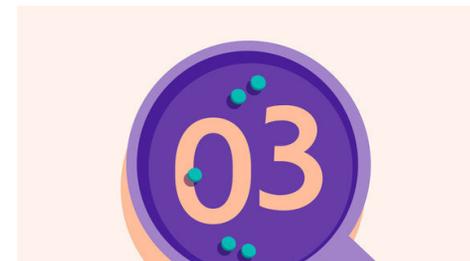
1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Peel and finely chop **1 teaspoon garlic**. Trim stems from **mushrooms** and thinly slice caps. Finely chop **all of the cheddar**. Trim stem ends from **green beans**.



2. Roast veggies

On a rimmed baking sheet, toss **mushrooms** with **2 tablespoons oil** and a **pinch each salt and pepper**; push to one side. On the other side of the baking sheet, toss **green beans** with **1 teaspoon oil** and a **pinch each 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 **chopped garlic** and **1½ tablespoons flour**; cook until toasted, about 1 minute. Whisk in **1 cup milk**; bring to a boil. Reduce heat to medium and cook, whisking, until thickened, 2–3 minutes. Off heat, whisk in **mustard** and **cheese**; season to taste with **salt** and **pepper**. Cover to 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 salt and pepper**. Place rolls 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.