

GOOEY BROCCOLI CHEDDAR MELTS

with Sweet Potato Wedges & Smoky Red Pepper Dip

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4 Sweet Potatoes



8 oz | 16 oz Broccoli Florets



1 TBSP | 2 TBSP Fry Seasoning



4 TBSP | 8 TBSP Cream Cheese Contains: Milk



½ Cup | 1 Cup Cheddar Cheese Contains: Milk



½ Cup | 1 Cup
White Cheddar
Cheese
Contains: Milk



4 Slices | 8 Slices Sourdough Bread Contains: Soy, Wheat

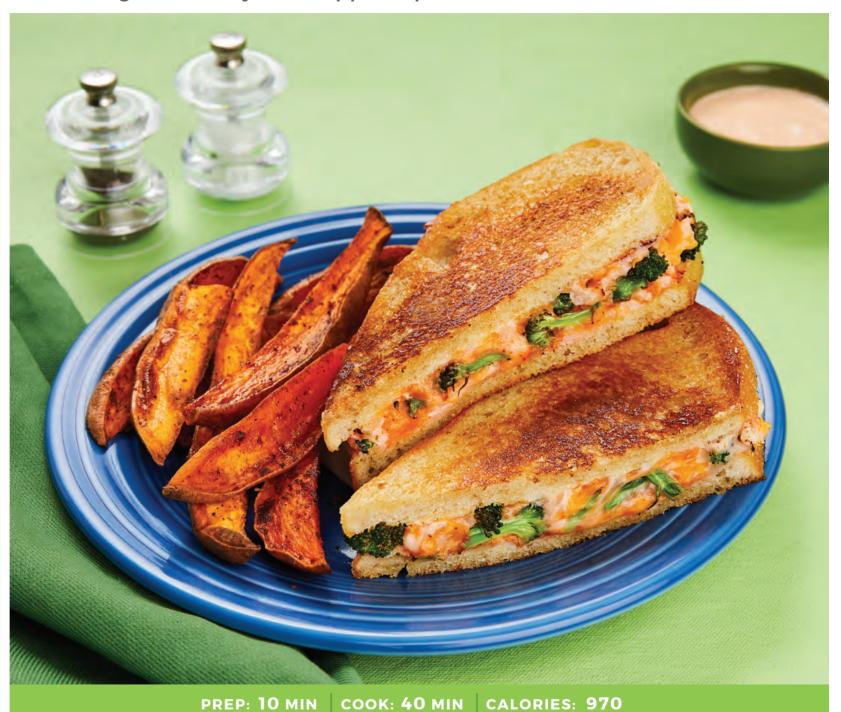


4 TBSP | 8 TBSP Smoky Red Pepper Crema Contains: Milk, Soy

HELLO

BROCCOLI CHEDDAR

A stellar soup-combo-turnedsandwich, with charred broccoli florets, melty cheddar, and gooey cream cheese



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MELT WITH YOU

The secret to a deliciously gooey stuffed melt: cream cheese! In addition to adding tangy flavor, the schmear acts as a delicious binder here for the filling. As the sandwiches crisp up in the pan, the creamy cheese mixture melds with the broccoli laver so all that deliciously caramelized broccoli doesn't fall out mid-bite.

BUST OUT

- · 2 Baking sheets
- Medium bowl
- · Large pan
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)
- Vegetable oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP) Contains: Milk

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1 PREP

- Adjust racks to top and middle positions and preheat oven to 425 degrees. Bring 2 TBSP butter to room temperature. Wash and dry all produce.
- Cut broccoli florets into ½-inch pieces. Cut sweet potatoes into ½-inch-thick wedges.
- 4 SERVINGS: Use 4 TBSP butter.



2 ROAST VEGGIES

- Toss **broccoli** on a baking sheet with a drizzle of olive oil, half the Fry Seasoning, salt, and pepper.
- Toss **sweet potatoes** on a separate sheet with a large drizzle of oil, remaining Fry Seasoning, salt, and pepper.
- Roast broccoli on top rack and sweet potatoes on middle rack until veggies are browned and tender. 14-16 minutes for broccoli and 20-25 minutes for sweet potatoes.



3 MIX CHEESES

- · While veggies roast, in a medium microwave-safe bowl, combine cream cheese, cheddar, and white cheddar.
- TIP: If needed, microwave cream cheese for 10 seconds to soften before mixing in cheeses.



4 ASSEMBLE SANDWICHES

- Spread cheddar mixture onto two slices of **sourdough**. Top cheddar mixture with an even layer of roasted **broccoli**, then remaining slices of bread to create sandwiches. Spread outsides of sandwiches with softened butter.
- 4 SERVINGS: Spread cheddar mixture onto four slices of bread.
- TIP: If butter is not yet softened. microwave for 5-10 seconds.



5 COOK SANDWICHES

- Place sandwiches in a large pan over medium heat. Cook until bread is golden brown and cheese melts. 4-6 minutes per side.
- 4 SERVINGS: Use 2 large pans or work in batches.
- TIP: Lower heat if sandwiches begin to brown too quickly.



6 FINISH & SERVE

• Halve sandwiches on a diagonal: divide between plates. Serve with sweet potato wedges and smoky red pepper crema on the side for dipping.