



# 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-turned-sandwich, with charred broccoli florets, melty cheddar, and gooey cream cheese



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 970



## 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 layer 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.**



### 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.**



### 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.



### 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.**



### 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.**



### 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.