



# TRUFFLED ONION GRILLED CHEESE SANDWICHES

with Potato Wedges and Lemony Mixed Greens



**HELLO**  
**TRUFFLED ONION**

Sweet, jammy onion gets a luxurious, umami-packed upgrade thanks to a sprinkle of truffle zest.

**PREP: 10 MIN** | **TOTAL: 35 MIN** | **CALORIES: 810**



Yukon Gold Potatoes



Lemon



Sour Cream  
(Contains: Milk)



Sourdough Bread  
(Contains: Soy, Wheat)



Yellow Onion



Fresh Mozzarella  
(Contains: Milk)



Truffle Zest



Mixed Greens

## START STRONG

When cooking your onion in step 3, be sure to stir and scrape up any browned bits you see at the bottom of the pan. Those unassuming specks (aka the fond) are full of rich, concentrated flavor.

## BUST OUT

- 2 Small bowls
- Kosher salt
- Baking sheet
- Black pepper
- Large pan
- Large bowl
- Olive oil (4 tsp | 4 tsp)
- Sugar (1 tsp | 2 tsp)
- Butter (2 TBSP | 2 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 2-person | 4-person

- Yukon Gold Potatoes 12 oz | 24 oz
- Yellow Onion 1 | 2
- Lemon 1 | 1
- Fresh Mozzarella 4 oz | 8 oz
- Sour Cream 4 TBSP | 8 TBSP
- Truffle Zest 0.07 oz | 0.14 oz
- Sourdough Bread 4 Slices | 8 Slices
- Mixed Greens 2 oz | 4 oz

## WINE CLUB

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## 1 PREP

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Slice **potatoes** into ½-inch-thick wedges. Halve, peel, and thinly slice **onion**. Halve **lemon**. Thinly slice **mozzarella**. In a small bowl, combine **sour cream** and ¼ **tsp truffle zest** (½ tsp for 4 servings; we'll use the rest later).



## 4 MAKE GRILLED CHEESES

Place **bread** on your work surface. Top half the slices with an even layer of **mozzarella** and **onion**; top with remaining slices of bread. Melt **1 TBSP butter** in pan used for onion over medium heat. Add sandwiches; cook until golden brown on first side, 3-5 minutes. Flip and add another **1 TBSP butter** to pan; cook until bread is golden brown and cheese is melted, 3-5 minutes more. **TIP:** For 4 servings, you may need to cook in batches, adding 1 TBSP butter for each side.

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## 2 ROAST POTATOES

Toss **potatoes** on a baking sheet with a drizzle of **olive oil**; season with **salt** and **pepper**. Roast on top rack until browned and tender, 20-25 minutes.



## 5 MAKE SALAD

Meanwhile, toss **mixed greens** in a large bowl with a large drizzle of **olive oil** and a squeeze of **lemon juice** to taste. Season with **salt** and **pepper**.



## 3 CAMELIZE ONION

Meanwhile, heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **onion**; cook, stirring occasionally, until browned and softened, 8-10 minutes. Add **2 TBSP water** and **1 tsp sugar** (2 tsp for 4); cook, stirring, until caramelized and jammy, 2-3 minutes. Season with **salt** and **pepper**. Turn off heat. Transfer to a small bowl and stir in remaining **truffle zest**. Wipe out pan.



## 6 SERVE

Slice **grilled cheese sandwiches** in half on a diagonal. Divide between plates with **potato wedges** and **salad** on the side. Serve with **truffled sour cream** for dipping.

## FRESH SPIN

Next time, try making grilled cheese with sliced green apples and cheddar for a sweet and savory delight.

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