



Rosemary Grilled Cheese

with Marinated Bean and Arugula Salad



20-30min



4 Servings

Choose-your-own-adventure, this dish can be plated in two ways! A suped-up, eat-it-with-your-hands grilled cheese, with a refreshing, zingy salad on the side. OR, you can top the grilled cheese with the salad and eat it all together with a knife and fork, guaranteed to get a bit of crunch, dressing, and gooey cheese in every bite. But, no matter what way you cut it, it'll be yummy! Cook, relax,...

What we send

- shredded white cheddar ⁷
- whole-grain bread ¹
- baby arugula
- garlic
- can mixed beans
- lemon
- celery
- mayonnaise ^{3,6}
- fresh rosemary

What you need

- coarse kosher salt
- freshly ground pepper
- olive oil

Tools

- box grater
- fine-mesh sieve
- skillet
- rimmed baking sheet
- saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 690kcal, Fat 45g, Carbs 46g, Proteins 25g



1. Prep ingredients

Peel and finely chop **1 large clove garlic**. Finely chop **1 tablespoon rosemary leaves** (save rest for own use). Into a large bowl, grate **1 teaspoon lemon zest** and squeeze **3 tablespoons juice**. Drain and rinse **beans**. Trim ends from **celery** and thinly slice on the diagonal.



4. Cook sandwiches

Heat a medium skillet with **1 teaspoon oil** over medium. Add **sandwiches** in batches, cover and cook until golden, 3 minutes. Flip, cover and cook until golden on other side, and **cheese** is melted, 3 minutes longer. Transfer to baking sheet to keep warm in oven. Repeat with **remaining sandwiches**, adding another **teaspoon oil** to skillet between batches.



2. Marinate beans

In a small saucepan, heat **½ cup oil** over medium-high. Add **chopped garlic** and **1 teaspoon of the chopped rosemary** and cook until fragrant, 1 minute. Off the heat, add **celery** and **beans**. Scrape mixture into bowl with **lemon juice and zest** and season with **¾ teaspoon each salt and pepper**.



5. Finish salad

Add **arugula** to **beans** and toss to combine. season to taste with **salt** and **pepper**.



3. Assemble sandwiches

Preheat oven to 275°F. Spread **mayonnaise** on 1 side of each slice of bread. Sprinkle **remaining chopped rosemary** over mayonnaise. Flip bread, so it is mayo side-down, and divide **cheese** between 4 slices. Top with remaining bread slices, mayo side-out.



6. Finish & serve

Transfer **rosemary grilled cheese** to plates and sprinkle with **salt**. Serve **mixed bean-arugula salad** alongside, or on top and eat it all together with a knife and fork. Enjoy!