

DINNERLY

Grilled Pimento Cheese with Crispy Roasted Broccoli



ca. 20min



4 Servings

Yes, sure, you could make a grilled cheese for dinner. But why do that, when you can have a GRILLED PIMENTO CHEESE for Dinnerly? Pimento cheese is a gift from Southern cuisine. It's creamy and spreadable and usually has pimento peppers dotted throughout. We stepped up ours with roasted red peppers and sharp cheddar. Crispy broccoli tossed with a vinaigrette while still warm, is perfect alongsid...

WHAT WE SEND

- garlic clove
- broccoli crowns
- roasted red peppers

WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper
- olive oil
- red wine vinegar

TOOLS

- box grater
- large skillet
- rimmed baking sheet

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 689kcal, Fat 49g, Carbs 39g, Proteins 20g



1. Make vinaigrette

Preheat oven to 450°F with rack in upper third. Peel and finely chop **1 large garlic clove**. In a small bowl, whisk together **garlic, 1 tablespoon red wine vinegar** (or apple cider or white wine vinegar), and **2 tablespoons oil**. Season to taste with **salt and pepper**.



2. Make pimento cheese

Pat **roasted red peppers** dry and finely chop. Grate **cheddar** using large holes of a box grater. In a medium bowl, combine **red peppers, cheddar, cream cheese**, and **½ teaspoon each salt and pepper**; mash together using a fork.



3. Roast broccoli

Cut **broccoli** through the stems, into 1-inch spears. On a rimmed baking sheet, massage broccoli with **3 tablespoons oil** and season generously with **salt and pepper**. Roast in oven until florets are crisp and stems are tender, 12-15 minutes. Remove pan from oven, pour **vinaigrette** over broccoli, and toss directly on sheet pan. Set aside.



4. Assemble sandwiches

Meanwhile, arrange **4 bread slices** on cutting board and divide **pimento cheese filling** between them. Top with **remaining bread** and press down to help ingredients adhere.



5. Cook grilled cheese

Heat **3 tablespoons oil** in a large skillet over medium. Add **sandwiches**, in batches if necessary, and cook until bread is golden brown and filling is creamy and melted, 3-4 minutes per side. Repeat with remaining sandwiches, adding more **oil** as necessary. Let **sandwiches** rest 2-3 minutes, then cut in half and serve alongside **roasted broccoli**. Enjoy!



6. Make it ahead!

Mix up the vinaigrette and the creamy, dreamy pimento cheese filling ahead of time and hold them, separately, in the fridge until you're ready to get cooking! Just make sure you take them both out of the fridge ASAP ahead to let them come to room temperature.