



BACON AND PEPPER JACK GRILLED CHEESE

with Caramelized Onion and Carrot Fries

WHAT WE SEND (2 servings | 4 servings)

❄️ Keep refrigerated.

Bacon is fully cooked when internal temperature reaches 145 degrees.



Carrots *
(12 oz | 24 oz)



Yellow Onion
(1 | 2)



Bacon *
(1 | 2)



Sourdough Bread *
(2 | 4)
Contains soy, wheat



Shredded Mozzarella *
(1 | 2)
Contains milk



Shredded Pepper Jack *
(1 | 2)
Contains milk

WHAT YOU'LL NEED

Butter
(2 TBSP | 2 TBSP)
Contains milk

Sugar
(2 tsp | 4 tsp)

Vegetable oil
(2 tsp | 4 tsp)

CHEF'S TIP

Ready for your 20-second lesson on flipping a fully loaded grilled cheese? First, use your largest nonstick pan (more surface area = more room to land). Once the first side is golden brown, shove the spatula underneath the sandwich while securing the top with your hand, then flip in one fell swoop. This'll keep all the goodness nestled inside where it belongs.



1. Preheat oven to 425 degrees. Place **2 TBSP butter** in a small bowl; set aside to soften. **Wash and dry all produce.** Trim, peel, and cut **carrots** into long, thin sticks (like fries). (Ours were 4 inches long and 1/2 inch wide.) Place **bacon** on a baking sheet in a single layer.



2. Toss **carrots** on a second baking sheet with a **drizzle of oil, salt, and pepper**. Roast carrots on top rack and **bacon** on middle rack until carrots are browned and softened and bacon is crispy, 18-22 minutes for carrots and 15-20 minutes for bacon. (Check often for any burning!)



3. Meanwhile, halve, peel, and thinly slice **onion**. Heat a **drizzle of oil** in a large pan over medium-high heat. Add **onion** and season with **salt and pepper**. Cook, stirring, until softened and lightly browned, 5-6 minutes. Add **2 tsp sugar** and **1/2 cup water** (4 tsp sugar and 1/2 cup water for 4 servings); cook, stirring, until onion is caramelized and jammy, 3-4 minutes. Taste and season with **salt**. Turn off heat; transfer to a second small bowl. Wash out pan.



4. While onion cooks, spread one side of each slice of **bread** with **softened butter** (if butter is not yet softened, microwave for 5-10 seconds). Place buttered sides down on your cutting board; evenly top half the bread slices with **mozzarella** and **Pepper Jack**.



5. Roughly chop **bacon**. Sprinkle evenly on top of **cheese**, then top with **caramelized onion**. Top with remaining bread, buttered sides up, to form two sandwiches (four sandwiches for 4 servings).



6. Heat pan used for onion over medium heat. Once hot, add **sandwiches** and cook until bread is golden brown and cheese is melted, about 5 minutes per side. (For 4 servings, you may need to work in batches.) Cut sandwiches in half on a diagonal and divide between plates. Serve with **carrot fries** on the side.

ENJOY COOKING WITH US?

Get \$20 off your next order when you refer a friend! everyplate.com/referral

WK31 NJ-84