



## BACON GRILLED CHEESE SANDWICHES

with Caramelized Onion & Carrot Fries

### WHAT WE SEND (2 servings | 4 servings)

\* Keep refrigerated



**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 | 4 TBSP)  
*Contains Milk*

##### Vegetable Oil

(2 tsp | 4 tsp)

##### Sugar

(2 tsp | 4 tsp)

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## 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.



Preheat oven to 425 degrees. Place **2 TBSP butter** (**4 TBSP for 4 servings**) 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 3 inches long and 1/3 inch wide.**) Place **bacon** on a baking sheet in a single layer.



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 tender and bacon is crispy, 18–22 minutes for carrots and 15–20 minutes for bacon. (**Check often to avoid burning!**)



Meanwhile, halve, peel, and thinly slice **onion**. Heat a **drizzle of oil** in a large pan over medium-high heat. Add onion; season with **salt and pepper**. Cook, stirring, until softened and lightly browned, 8–10 minutes. Add **1/4 cup water** (**1/3 cup for 4 servings**) and **2 tsp sugar** (**4 tsp for 4**). Cook, stirring, until caramelized and jammy, 2–3 minutes more. (**If onion begins to burn, stir in a splash of water.**) Turn off heat; transfer to a second small bowl and set aside. Wash out pan.



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 bread buttered sides down on your cutting board; evenly top half the slices with **mozzarella** and **pepper jack**.



Roughly chop **bacon**; evenly sprinkle onto **cheese layer**. Scatter **caramelized onion** on top of bacon layer. Top with remaining bread—buttered sides up—to form two sandwiches (**four sandwiches for 4 servings**).



Heat pan used for onion over medium heat. Once hot, add **sandwiches** and cook until bread is golden brown and cheeses have melted, 5–6 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.