



NUTRITION per serving 85g carbohydrates 42g fat 30g protein 1561mg sodium | CONTAINS gluten, dairy, nuts | vegetarian

 Calories
821

 Prep & Cook Time
30-40 min.

 Cook Within
7 days

 Difficulty
Easy

 Spice Level
Not Spicy

IN YOUR BOX

16 oz. Sweet Potato
½ oz. Grated Parmesan Cheese
¼ oz. Pine Nuts
2 Garlic Cloves
¼ oz. Basil
1 ½ oz. Mayonnaise
4 oz. Fontina Cheese Slices
3 oz. Roasted Red Peppers
4 Slices Sourdough Bread

IN YOUR KITCHEN

Olive Oil
Salt
Pepper
Cooking Spray
Baking Sheet
2 Mixing Bowls
Large Oven-Safe Non-Stick Pan

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Pesto Grilled Cheese

with Parmesan-roasted sweet potato cottage fries

BEFORE YOU COOK

- ❑ Take a minute to read through the recipe before you start—we promise it will be time well spent!
- ❑ Preheat oven to **450 degrees**
- ❑ Thoroughly rinse produce and pat dry
- ❑ Prepare a baking sheet with foil and cooking spray

WHILE YOU COOK

- ❑ **Heads Up! Parmesan** is used three times. Half garnishes **sweet potatoes**, most of the remaining is added to **pesto**, and a pinch garnishes **sandwiches**.
- ❑ **Heads Up! Pesto** is used twice. 2 tsp. is added to **pesto mayonnaise** and remaining is spread on **sandwiches**.
- ❑ **Heads Up! Pesto mayonnaise** is used twice. Some is spread on **sandwich** and remaining is used for dipping **sweet potatoes**.

FROM THE CHEF

Want an easy way to mince basil? Stack leaves and slice across width into thin strips. Turn 90 degrees and slice again.

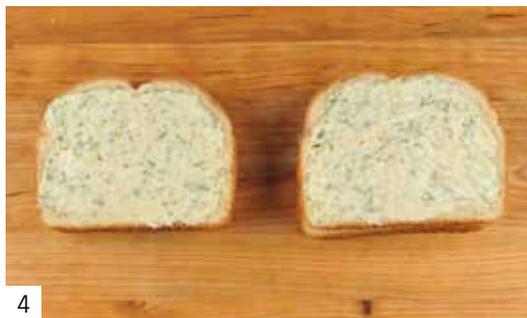
Did you know...

The word “pesto” derives from Genoese word *pestà* (Italian: *pestare*) or Italian for “to crush”. It references the way it’s prepared (traditionally in a mortar and pestle, a nifty tool you may have at home).



Cook the Potatoes

Slice **sweet potato** into thin rounds and place on prepared baking sheet. Toss with 1 Tbsp. **olive oil**, ½ tsp. **salt**, and ¼ tsp. **pepper**. Spread into a single layer and bake 10 minutes. Remove from oven, flip, and sprinkle with half the **Parmesan** (reserve remaining for pesto). Bake until lightly brown and tender, 10-12 minutes. While potatoes bake, prepare ingredients.



Assemble the Sandwiches

Divide **fontina**, remaining **pesto**, and **roasted red peppers** between two **bread** slices. Close sandwiches. Spread **pesto mayonnaise** (reserve some for dipping cottage fries) on top of sandwiches, resulting in mayo on the outside.



Prepare the Ingredients

Mince **pine nuts**. Mince **garlic**. Stem and mince **basil**.



Cook the Sandwiches

Heat a large oven-safe non-stick pan over medium-high heat. Add 2 tsp. **olive oil** and **sandwiches**, mayo side down, to hot pan. *Work in batches if needed, using half the olive oil for each sandwich.* Cook until browned on one side, 2-3 minutes. Flip, sprinkle with remaining **Parmesan**, and transfer pan to oven. Bake until well-browned and cheese is melted, 3-4 minutes. Rest 3 minutes before slicing.



Make Pesto and Pesto Mayonnaise

Make pesto by combining **pine nuts**, **garlic**, **basil**, remaining **Parmesan** (reserve a pinch for sandwiches), 1 Tbsp. **olive oil**, and a pinch of **salt** and **pepper** in a small mixing bowl. In another small mixing bowl, combine **mayonnaise** with 2 tsp. **pesto** (reserve remaining for sandwiches).



Plate the Dish

Serve **sandwich** on a plate alongside **sweet potato cottage fries** and remaining **pesto mayonnaise**.