



Gochujang Grilled Cheese

with Peanut-Kale Salad

Korean *gochujang* combines fermented soybeans with dried red chiles, garlic, and other seasonings for a condiment that's spicy, salty, and rich. We're slathering the sauce over sourdough bread, piling on white Cheddar and Fontina, and toasting the sandwiches until crisp and melty. On the side, a refreshing kale and green apple salad is tossed in our popular peanut vinaigrette.

30–40 minutes

820 calories per serving

✦ Ingredients

- 1 packet peanut butter
- 6 ounces dinosaur kale
- 1 Granny Smith apple
- 3 scallions
- 1 tablespoon gochujang
- 2 packets mayonnaise
- 1 packet gluten-free soy sauce
- 1 tablespoon rice wine vinegar
- ½ tablespoon dark brown sugar
- 4 slices sourdough bread
- 2 ounces shredded white Cheddar cheese
- 2 ounces shredded Fontina cheese

🔪 You'll need

- canola oil
- kosher salt
- black pepper
- 12" large nonstick pan
- 10" medium heavy pan or large plate

💡 Recipe tips

Be sure to read through the entire recipe before you begin cooking. Trust us—you'll be glad you did!

Mayo doesn't burn the way oil or butter does. Spreading it on the outside of your bread will help your sandwiches crisp to perfection.

The heat is intensified under the grilled cheese when they're pressed down, resulting in evenly crisp bread and melty cheese.



1. Prepare ingredients

Set **peanut butter** aside to soften at room temperature. Rinse all produce. Stack **kale** leaves and thinly slice, discarding long stems. Slice off rounded sides of **apple**, discarding core, and thinly slice. Trim and discard **scallion** roots and thinly slice.



2. Make gochujang sauce

Heat ½ **tablespoon canola oil** in a large nonstick pan over medium heat. When oil is shimmering, add **scallions** and cook, stirring, until softened, 3–4 minutes. Remove pan from heat. Transfer **scallions** to a small bowl, add **gochujang** and **1 packet mayonnaise**, and stir to combine. Wipe pan clean and set aside for cooking sandwiches.



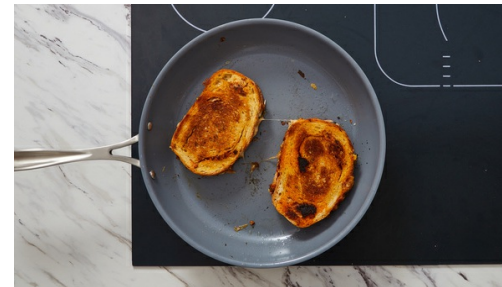
3. Make peanut-kale salad

In a large bowl, whisk together **soy sauce**, **rice wine vinegar**, **brown sugar**, **peanut butter**, **1½ tablespoons canola oil**, **⅛ teaspoon salt**, and **pepper** as desired. Add **kale** and **apple** to bowl with dressing and toss to coat. Set aside until ready to serve (don't worry about the salad getting soggy—sturdy kale will only get more tender and delicious the longer it soaks up the dressing).



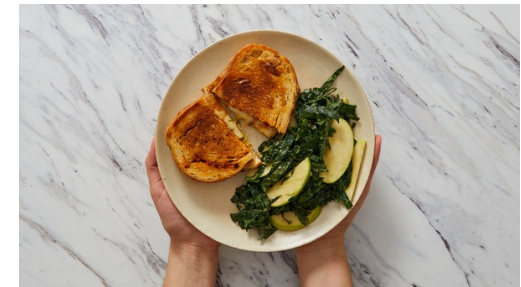
4. Assemble grilled cheese

Place **bread slices** on a clean, dry surface. Spread **remaining mayonnaise** over 1 side of bread slices, then flip. Spread **gochujang sauce** over plain sides of 2 bread slices; top remaining bread slices with **white Cheddar** and **Fontina**. Add **gochujang-topped bread slices** to cheese-topped bread slices, mayonnaise-side up (see recipe tip).



5. Cook grilled cheese

Return pan from scallions to medium heat. Carefully hover your hand a few inches away from the pan—when you can easily feel heat, add **sandwiches**. Place a medium heavy pan or large plate on top to weight down and cook until bread is golden and cheese is melted, 3–4 minutes per side (see recipe tip). Transfer to cutting board.



6. Plate grilled cheese

Halve **gochujang grilled cheese** and divide between serving plates. Serve with **peanut-kale salad**. Enjoy with fellow cheese lovers!