

# Portobello Grilled Cheese & Creamy 5-Grain Soup

Classic and delicious. Sautéed portobellos with gruyere cheese and our secret ingredient: a cranberry aioli that is incredible. We are pairing it with our new hearty 5-grain soup for the perfect combination.

**20** *Minutes to the Table*

**20** *Minutes Hands On*

**1 Whisks** *Super Easy*

## Getting Organized

### EQUIPMENT

Saucepan  
Skillet

### FROM YOUR PANTRY

Olive Oil

### 6 MEEZ CONTAINERS

Whole Wheat Panini  
Herb Cheese  
Portobello Mushrooms  
Cranberry Aioli  
Creamy Broth  
5-Grains

## Good to Know

**Health snapshot per serving** – 840 Calories, 40g Protein, 48g Fat, 67g Carb, 30 Freestyle Points.

**Lightened-Up Health snapshot per serving** – 580 Calories, 26g Protein, 26g Fat, 64g Carb, 19 Freestyle Points with ½ the soup and ½ the cheese.

**Have questions?** The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

**INGREDIENTS:** Sandwich: Whole Wheat Sourdough, Portobello Mushrooms, Mozzarella, Balsamic, Vinegar, Gruyere, Mayonnaise, Dried Cranberries, Brown Sugar, Vinegar, Black Pepper, Basil, Oregano, Soup: Red Quinoa, White Quinoa, Barley, Wild Rice, Wheatberries, Cream, Vegetable Broth, Dijon Mustard, Red Onion, Garlic, Basil, Oregano, Sage, Rosemary, Black Pepper.

*meez* meals

### 1. Cook the Soup

Add **Soup** and **5 Grains** to pot. Bring to a boil, reduce heat to medium, scrape sides of pan so herbs are cooking in soup, cover and let simmer until ready to eat.

### 2. Cook the Mushrooms

While the soup is simmering, heat ½ Tbsp of oil in a skillet over medium-high heat. Add the **Portobellos** and cook 5 to 6 minutes until lightly browned. Take mushrooms out and set aside. Wipe out skillet.

### 3. Make the Sandwich

Heat 2 Tbsp of oil in the same skillet over medium-high heat. Put one piece of **Whole Wheat Panini** in the oil and then top with 1/4 of the **Herb Cheese**. Spoon the mushrooms into the center of the cheese. Add half of the **Cranberry Aioli** and sprinkle with another ¼ of the cheese. Top with the other half of the bread and gently press down to close. Repeat for each sandwich.

Cook 1 to 2 minutes, then flip and cook another 3 to 4 minutes until the bread is golden brown. Turn off the heat, cover the sandwich and let cool for 1 minute.

### 4. Put It All Together

Cut the sandwiches in half and serve with the soup. Eat separately or enjoy dipping the sandwich into the soup!

Instructions for two servings.

**Meez Meals \* 1459 N. Elmwood Avenue \* Evanston \* Illinois**