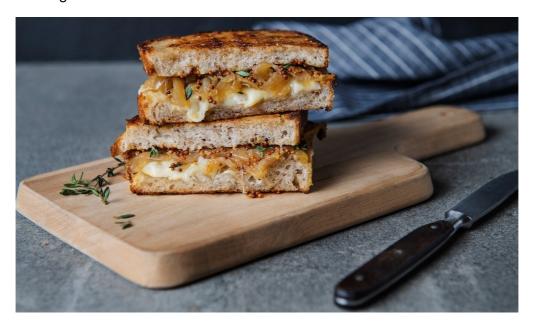
Grilled Cheese with Caramelized Onions

A sweet and savoury grilled cheese with caramelized onions and nutty Gruyere cheese on toasted sourdough bread.



Ingredients per serving



Prepare the Caramelized Onions

White or yellow Onions, large, halved and sliced into strips	4.0 each
Olive oil	5.0 Tbsp
Water	0.25 cup
Salt	0.25 tsp

Prepare the Grilled Cheese

Hellmann's® Real Mayonnaise Squeeze Bottle 12 x 20 oz	<u>1.0 Tbsp</u>	~
Sourdough bread, fresh	2.0 slices	
Caramelized onions, prepared, diced	3.0 Tbsp	
Thyme sprigs, fresh	2.0 each	
Gruyere cheese, grated	0.25 cup	
Maille Old Style Mustard 4 x 8.16 lb	2.0 Tbsp	~

Preparation



- Heat a heavy bottomed saucepan over medium heat. Add in onions and 1 tbsp. olive oil. Cook for 1 minute until heated through, then turn heat down to low and add in 1/4 cup water, remaining olive oil, and salt. Cook, stirring occasionally, for 1 hour.
- The onions will go from white to translucent, and finally will begin to turn golden brown. If the onions are looking dry, add 1-2 additional tbsp. of water, as necessary. Once onions have reached a nice medium golden brown colour, remove from heat and allow to cool slightly. They can be stored for up to 1 week in the fridge.

2 Prepare the Grilled Cheese

- Heat a skillet over medium heat. Spread mayonnaise over both slices of sourdough, then spread Maille® Old Style Mustard over the
 opposite side of one of the slices.
- Place both slices, mayonnaise side down, onto skillet. Dollop the mustard on a slice of bread with caramelized onions and a sprinkle
 on a few leaves of fresh thyme. Carefully place grated gruyere over the other slice. Cook for 2-3 minutes, until cheese is melted
 completely. Press sandwich together and serve.

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