

Mushroom & Fontina Grilled Cheese Sandwiches

with Sweet Pepper & Roasted Cauliflower Salad

At the heart of what makes grilled cheese so delicious is a simple textural contrast. The crispy bread and melty cheese perfectly complement one another, as do their mild and savory flavors. In this recipe, we're staying true to the classic preparation by assembling the sandwiches and then cooking them on the stove. But we're only using the finest ingredients, from subtly sweet oyster mushrooms to creamy Fontina cheese. And we're pairing the sandwiches with a salad featuring roasted heirloom cauliflower (yours may be either green, white or purple).



Ingredients

- 4 Slices Sourdough Bread
- 6 Ounces Fontina Cheese
- 6 Ounces Oyster Mushrooms
- 4 Sweet Peppers
- 1 Head Heirloom Cauliflower
- 1 Red Onion
- 1 Bunch Parsley

Knick Knacks

- 2 Tablespoons Red Wine Vinegar
- 2 Tablespoons Currants
- 2 Tablespoons Sugar

Makes 2 Servings

About 700 Calories Per Serving

Prep Time: 10 min | Cook Time: 25 to 35 min

1



Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Cut out and discard the cauliflower core; cut the head into small florets. Cut off and discard the rind of the Fontina cheese; thinly slice. Cut the mushrooms into small pieces. Cut off and discard the stem ends of the sweet peppers; remove and discard the seeds. Thinly slice the sweet peppers into rings. Peel, halve and thinly slice the onion. Pick the parsley leaves off the stems; discard the stems.

2



Roast the cauliflower:

Place the **cauliflower** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer and roast 21 to 23 minutes, or until browned and tender when pierced with a knife.

3



Pickle the onion & currants:

While the cauliflower roasts, in a medium pan (nonstick, if you have one), combine the **onion**, **currants**, **vinegar**, **sugar**, a **big pinch of salt** and **¼ cup of water**. Heat to boiling on high. Cook, stirring occasionally, 1 to 2 minutes, or until the sugar has dissolved and the liquid is slightly reduced in volume. Transfer the mixture to a heatproof bowl and set aside to pickle for at least 10 minutes. Carefully rinse and dry the pan.

4



Cook the mushrooms:

While the cauliflower continues to roast, in the pan used to pickle the onion and currants, heat 2 teaspoons of olive oil on medium-high until hot. Add the **mushrooms**. Cook, stirring occasionally, 5 to 7 minutes, or until browned and crispy. Transfer to a paper towel-lined plate and season immediately with salt and pepper. Wipe out the pan.

5



Assemble & cook the sandwiches:

Place the **bread slices** on a clean, dry work surface. Divide the **Fontina cheese** and **cooked mushrooms** between 2 of the bread slices; season with salt and pepper. Top with the remaining bread slices. In the pan used to cook the mushrooms, heat 2 teaspoons of olive oil on medium until hot. Add the **sandwiches** and cook 3 to 4 minutes on the first side. Carefully flip. (If the pan seems dry, add an additional teaspoon of olive oil.) Cook 3 to 4 minutes, or until golden brown and the cheese has melted. Transfer to a cutting board.

6



Make the salad & plate your dish:

While the sandwiches cook, in a large bowl, combine the **roasted cauliflower**, **sweet peppers**, **parsley**, **pickled onion and currants** and **as much of the pickling liquid as you'd like**. Drizzle with olive oil and toss to coat; season with salt and pepper to taste. Slice the **cooked sandwiches** in half diagonally and divide between 2 plates. Serve with the **salad** on the side. Enjoy!