

Fontina & Preserved Lemon Grilled Cheese Sandwiches

with Endive, Clementine & Mint Salad

Quick-preserved lemon—or lemon marinated, rind and all, with a little sugar and salt—can add an unexpected pop of flavor to the humblest of meals. Here, we're layering slices of preserved Meyer lemon (a deliciously sweet variety) into our grilled cheese sandwiches. Its extra-bright taste cuts the richness of melty Fontina, making for a uniquely satisfying combination. On the side, a refreshing salad of raw, crisp endives, juicy clementine and fresh mint (dressed with more lemon) completes the dish with a splash of color.



Ingredients

- 4 Slices Rye Bread
- 6 Ounces Fontina Cheese
- 2 Endives
- 1 Clementine
- 1 Meyer Lemon
- 1 Bunch Mint

Knick Knacks

- 2 Tablespoons Walnuts
- 2 Tablespoons Sugar
- 1 Shallot

Makes 2 Servings

About 685 Calories Per Serving

Prep Time: 15 min | Cook Time: 15 to 25 min



1



Prepare the ingredients:

Wash and dry the fresh produce. Quarter and deseed the lemon; thinly slice 2 of the wedges crosswise, leaving the remaining wedges intact. Roughly chop the walnuts. Cut off and discard the rind of the cheese; thinly slice the cheese. Peel and thinly slice the shallot. Cut off and discard the root ends of the endives; separate the leaves. Peel the clementine; separate the segments. Pick the mint leaves off the stems; discard the stems.

2



Marinate the lemon:

In a bowl, combine the **sliced lemon**, **sugar** and a **big pinch of salt**; toss to thoroughly combine. Set aside to marinate, stirring occasionally, for at least 5 minutes.

3



Toast the walnuts:

While the lemon marinates, heat a medium, dry pan (nonstick, if you have one) on medium-high until hot. Add the **walnuts** and toast, stirring occasionally, 2 to 3 minutes, or until lightly browned and fragrant. Transfer to a bowl. Wipe out the pan.

4



Assemble the sandwiches:

Place the **bread slices** on a clean, dry work surface. Divide the **cheese** and as much of the **shallot** as you'd like (you may have extra shallot) between 2 of the bread slices. Top with as much of the **marinated lemon** as you'd like (reserving the marinating liquid); season with salt and pepper. Complete the sandwiches with the remaining bread slices.

5



Cook the sandwiches:

In the pan used to toast the walnuts, heat 2 teaspoons of olive oil on medium-high until hot. Add the **sandwiches** and cook 2 to 4 minutes per side, or until the bread has browned and the cheese has melted. (If the pan seems dry, add an additional teaspoon of olive oil before flipping.) Transfer to a cutting board.

6



Make the salad & plate your dish:

While the sandwiches cook, in a medium bowl, combine the **endives**, **clementine**, **mint** (thinly slicing just before adding), **toasted walnuts**, the **juice of the remaining lemon wedges** and **1 tablespoon of the reserved marinating liquid**; season with salt and pepper. Drizzle with olive oil and toss to combine; season with salt and pepper to taste. Cut the **cooked sandwiches** in half and divide between 2 plates. Serve with the salad on the side. Enjoy!