

# Swiss Cheese & Caramelized Onion Patty Melts

*with Asparagus, Radish & Butter Lettuce Salad*

Few things hit the spot quite like a patty melt. For our version of the diner favorite, we're keeping it classic: sandwiching juicy beef patties, caramelized onions and melted cheese between slices of toasted rye bread. (To help crisp the bread and melt the cheese, you'll keep a heavy pot or pan on top of the sandwiches as they cook—this will bring all the delicious elements together!) On the side, a salad with tender asparagus and crunchy radishes completes the dish with springtime flair.

## Blue Apron Wine Pairings

Helen Foggo Shiraz, 2015  
Rock Point Cabernet Sauvignon, 2013



## Ingredients

- 1½ Pounds Ground Beef
- 8 Slices Rye Bread
- 4 Slices Swiss Cheese
- 3 Radishes
- 2 Yellow Onions
- 1 Bunch Asparagus
- 1 Clove Garlic
- 1 Head Butter Lettuce
- 1 Lemon

## Knick Knacks

- 4 Tablespoons Butter
- 2 Tablespoons Crème Fraîche

**Makes:** 4 servings | **Calories:** about 660 per serving  
**Prep Time:** 10 minutes | **Cook Time:** 35–45 minutes





1



## Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Peel, halve and thinly slice the onions. Snap off and discard the tough ends of the asparagus; cut into 2-inch pieces on an angle. Peel and finely chop the garlic; smash with the side of your knife until it resembles a paste (or use a zester). Quarter and deseed the lemon. Cut off and discard the lettuce root; separate the leaves. Cut off and discard the radish ends; thinly slice into rounds.

2



## Caramelize the onions:

In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium until hot. Add the **onions** and cook, stirring occasionally, 8 to 10 minutes, or until lightly browned. Add **1 tablespoon of water**. Cook, stirring frequently, 2 to 4 minutes, or until browned and very tender. Stir in **an additional tablespoon of water**, scraping up any browned bits from the bottom of the pan; season with salt and pepper. Transfer to a bowl. Wipe out the pan.

3



## Blanch the asparagus:

While the onions caramelize, add the **asparagus** to the pot of boiling water. Cook 2 to 3 minutes, or until bright green and slightly tender. Drain thoroughly and rinse under cold water for 20 to 30 seconds to stop the cooking process.

4



## Form & cook the patties:

Place the **ground beef** in a bowl. Season with salt and pepper and gently mix to incorporate. Using your hands, form the mixture into four 1/4-inch-thick patties (slightly larger than the slices of bread). In the pan used to caramelize the onions, heat 1 tablespoon of olive oil on medium-high until hot. Add the patties; cook 2 to 3 minutes per side for medium, or until browned and cooked to your desired degree of doneness. Transfer to a plate. Wipe out the pan.

5



## Assemble & cook the sandwiches:

Place the **bread slices** on a work surface. Divide **half the caramelized onions** between 4 of the slices. Top with the **cooked patties**, **remaining caramelized onions** and **cheese**; season with salt and pepper. Complete the sandwiches with the remaining bread slices. In the pan used to cook the patties, melt **half the butter** on medium-high until hot. Add the sandwiches; place a heavy pot or pan on top. Cook 3 to 4 minutes on the first side, or until browned. Add the **remaining butter** and flip. Cook 3 to 4 minutes, or until browned and the cheese has melted. Transfer to a cutting board.

6



## Make the salad & serve your dish:

To make the dressing, in a small bowl, combine the **crème fraîche**, **garlic paste** and the **juice of all 4 lemon wedges**; season with salt and pepper to taste. Slowly whisk in **1 tablespoon of olive oil** until well combined. Just before serving, in a large bowl, combine the **lettuce**, **blanched asparagus**, **radishes** and enough of the **dressing** to coat the salad (you may have extra dressing); toss to mix and season with salt and pepper to taste. Transfer to a serving dish. Cut the **cooked sandwiches** in half and divide between 4 plates. Serve with the **salad** on the side. Enjoy!