

Grilled Goat Cheese & Plum Jam Sandwiches

with Endive & Marinated Cucumber Salad

Tangy and creamy goat cheese is the perfect partner for the flavor of plum in these dreamy grilled cheese sandwiches. With just a little sugar, the juicy, sweet plum transforms into an effortless jam. (Depending on what's best near you, your plum may range in color on the inside from ruby red to golden amber.) For a refreshing side to balance the sumptuous texture of the sandwiches, we're tossing together crisp endive and crunchy cucumber, marinated with a bit of lemon juice and shallot to enhance its flavor.

 **Blue Apron Wine Pairing**
Benziger Sauvignon Blanc, 2015



Ingredients

- 4 Slices Sourdough Pullman Bread
- 1 Clove Garlic
- 1 Cucumber
- 1 Lemon
- 1 Summer Plum
- ½ Pound White Endives
- 1 Bunch Chives

Knick Knacks

- 4 Ounces Goat Cheese
- 2 Tablespoons Butter
- 2 Tablespoons Sugar
- 1 Shallot

Makes: 2 servings | **Calories:** about 735 per serving
Prep Time: 15 minutes | **Cook Time:** 15–25 minutes

Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/924

1



Prepare the ingredients:

Wash and dry the fresh produce. Pit and roughly chop the plum. Halve the cucumber lengthwise. Using a spoon, scoop out and discard the seeds of the cucumber. Slice the cucumber crosswise into ¼-inch-thick pieces. Cut off and discard the root ends of the endives; cut in half lengthwise, then thinly slice on an angle. Crumble the cheese. Cut the chives into ½-inch pieces. Peel and mince the garlic. Using the flat side of your knife, smash until it resembles a paste (or use a zester). Peel and mince the shallot to get 2 tablespoons (you may have extra). Quarter and deseed the lemon. In a bowl, combine the **garlic paste**, **half the shallot** and the **juice of all 4 lemon wedges**; season with salt and pepper to taste.

2



Make the jam:

In a small pot, combine the **plum**, **sugar**, **remaining shallot** and **2 tablespoons of water**; season with salt and pepper. Heat to boiling on high. Once boiling, reduce the heat to medium-high and simmer, stirring frequently, 4 to 6 minutes, or until thickened and the plum has softened. Transfer the jam to a heatproof bowl and set aside to cool for at least 2 minutes.

3



Make the vinaigrette & marinate the cucumber:

While the jam cooks, slowly whisk **2 tablespoons of olive oil** into the **shallot-lemon juice mixture** until well combined. In a large bowl, combine the **cucumber** and **half the vinaigrette**; toss to coat and season with salt and pepper to taste. Set aside to marinate, stirring occasionally, for at least 5 minutes.

4



Assemble the sandwiches:

Place the **bread slices** on a clean, dry work surface. Divide the **cheese** between 2 of the bread slices. Top with the **jam**; season with salt and pepper. Complete the sandwiches with the remaining bread slices.

5



Cook the sandwiches:

In a large pan (nonstick, if you have one), melt **half the butter** on medium-high until hot. Add the **sandwiches** and cook 2 to 3 minutes on the first side, or until golden brown and crispy. Add the **remaining butter** to the pan. Flip the sandwiches and cook 2 to 3 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, add the **endives** and **chives** to the bowl of **marinated cucumber**; season with salt and pepper. Add enough of the **remaining vinaigrette** to coat the salad (you may have extra vinaigrette); toss to combine and season with salt and pepper to taste. Cut the **cooked sandwiches** in half. Divide between 2 dishes. Serve with the salad on the side. Enjoy!