

Grilled Fontina Cheese & Mint Sandwiches

with Peach, Almond & Arugula Salad

Bright, refreshing flavors bring delightful balance to these quick and easy grilled cheese sandwiches. At their center is buttery Fontina, which melts beautifully—and partners perfectly with the tang of quick-pickled shallot and the cooling notes of mint. We're combining a little more mint with juicy peach, arugula and pan-toasted almonds for a side salad that echoes the complexity of our sandwiches.

Blue Apron Wine Pairings

Château Les Girards Bordeaux White, 2015
Tierra Alta Vineyards Grenache Blanc, 2014



Ingredients

- 4 Slices Sourdough Pullman Bread
- 4 Ounces Fontina Cheese
- 2 Ounces Arugula
- 1 Kirby Cucumber
- 1 Peach
- 1 Bunch Mint

Knick Knacks

- 2 Tablespoons Butter
- 1 Tablespoon Honey
- 1 Tablespoon Red Wine Vinegar
- 1 Shallot
- ¼ Cup Sliced Almonds

Makes: 2 servings | **Calories:** about 790 per serving
Prep Time: 10 minutes | **Cook Time:** 15-25 minutes



1



Prepare the ingredients:

Wash and dry the fresh produce. Peel and thinly slice the shallot. Cut off and discard any rind from the cheese; thinly slice the cheese. Pick the mint leaves off the stems; discard the stems. Pit the peach; thinly slice into wedges. Cut the cucumber into ¼-inch-thick rounds.

2



Pickle the shallot:

In a small pot, combine the **vinegar**, **honey**, **shallot**, a **big pinch of salt** and **¼ cup of water**; heat to boiling on high. Once boiling, cook, stirring occasionally, 1 to 2 minutes, or until the shallot has softened and the liquid is slightly reduced in volume. Remove from heat and set aside to cool slightly.

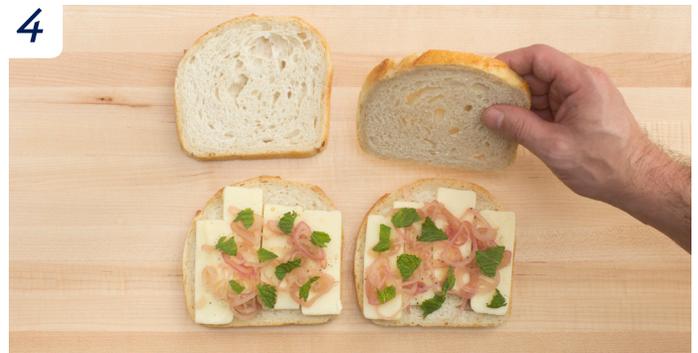
3



Toast the almonds:

Heat a medium, dry pan (nonstick, if you have one) on medium-high until hot. Add the **almonds** and toast, stirring frequently, 1 to 2 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** between 2 of the bread slices. Top with the **pickled shallot** (reserving the pickling liquid) and **half the mint** (tearing just before adding); season with salt and pepper. Complete the sandwiches with the remaining bread slices.

5



Cook the sandwiches:

In the same pan, melt **half the butter** on medium until hot. Add the **sandwiches** and cook 3 to 4 minutes on the first side, or until golden brown and crispy. Add the **remaining butter** and carefully flip the sandwiches. 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, to make the vinaigrette, transfer **1 tablespoon of the shallot pickling liquid** to a bowl; slowly whisk in **1 tablespoon of olive oil** until well combined. Season with salt and pepper to taste. Just before serving, in a large bowl, combine the **peach**, **arugula**, **toasted almonds**, **cucumber** and **remaining mint** (tearing just before adding). Add enough of the vinaigrette to coat the salad (you may have extra); toss to combine and 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!