

# Pesto Grilled Cheese Sandwiches

*with Spicy Tomato Soup*

For tonight's dinner, we're calling on the timeless combination of grilled cheese and tomato soup. Our buttery Fontina sandwiches get a delicious addition from a layer of fresh pesto made with parsley, toasted walnuts and parmesan cheese. The classic sandwiches become even more delicious after a dunk in the spicy tomato soup—turned deliciously smooth with a bit of crème fraîche stirred in just before serving.

## Blue Apron Wine Pairings

Bodegas VQ Grenache, 2015

Fabre Fitou Red, 2015

Rancho Petaluma Zinfandel, 2014



## Ingredients

- 4 Slices Sourdough Pullman Bread
- 1 15-Ounce Can Crushed Tomatoes
- 3½ Ounces Fontina Cheese
- 3 Cloves Garlic
- 1 Yellow Onion
- 1 Large Bunch Parsley

## Knick Knacks

- 2 Tablespoons Crème Fraîche
- ⅓ Cup Grated Parmesan Cheese
- ¼ Cup Roasted Walnuts
- ¼ Teaspoon Crushed Red Pepper Flakes

**Makes:** 2 servings

**Prep Time:** 10 minutes | **Cook Time:** 20–30 minutes



For cooking tips & tablet view, visit [blueapron.com/recipes/1062](https://blueapron.com/recipes/1062)

Recipe #1062



1



## Prepare the ingredients:

Wash and dry the fresh produce. Finely chop the parsley leaves and stems. Thinly slice the Fontina cheese (discarding any rind). Peel and mince the garlic. Peel and small dice the onion.

2



## Toast the walnuts & make the pesto:

Heat a medium, dry pan (nonstick, if you have one) on medium-high until hot. Add the **walnuts** and toast, stirring frequently, 3 to 4 minutes, or until golden brown. Transfer to a cutting board. Wipe out the pan. When cool enough to handle, finely chop the toasted walnuts. Transfer to a bowl. Add the **parsley** and **up to half the parmesan cheese** (you will have extra cheese); season with salt and pepper. Slowly stir in enough olive oil to create a rough paste; season with salt and pepper to taste.

3



## Assemble the sandwiches:

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

4



## Start the soup:

In a medium pot, heat a drizzle of olive oil on medium until hot. Add the **garlic** and **onion**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened and fragrant. Add the **tomatoes**, **¾ cup of water** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring occasionally, 8 to 9 minutes, or until thickened and reduced in volume by about ¼. Turn off the heat.

5



## Cook the sandwiches:

Once the soup has cooked for about 5 minutes, in the pan used to toast the walnuts, heat a drizzle of olive oil on medium until hot. Add the **sandwiches** and cook 2 to 3 minutes per side, or until the bread is browned and the cheese has melted. (If the pan seems dry, add 1 teaspoon of olive oil before flipping the sandwiches.) Transfer to a cutting board; immediately season with salt and pepper.

6



## Finish the soup & plate your dish:

Add the **crème fraîche** to the pot of **soup**; stir to thoroughly combine and season with salt and pepper to taste. Divide the finished soup between 2 bowls. Cut the **cooked sandwiches** in half on an angle and divide between 2 dishes. Serve with the soup on the side. Enjoy!