

# Fontina & Beet Grilled Cheese Sandwiches

*with Mixed Citrus Salad*

**PREP TIME:** 15 minutes

**COOK TIME:** 20-30 minutes

**SERVINGS:** 2

These gourmet grilled cheese sandwiches combine creamy fontina with sautéed arugula and—for a layer of delightfully earthy, tart and sweet flavor—pickled beets. After cooking the sandwiches, we're rubbing them with whole garlic, lending an aromatic touch to the toasted sourdough. To serve on the side, we're combining a bit more arugula with two seasonal varieties of citrus: cara cara orange and tangelo (a cross between a tangerine and a grapefruit).



#### BLUE APRON WINE PAIRING:

Osorio Carménère, 2016

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## Ingredients



4 slices  
SOURDOUGH  
PULLMAN BREAD



4 oz  
FONTINA CHEESE



2  
SCALLIONS



2 oz  
ARUGULA



1  
CARA CARA  
ORANGE



1 clove  
GARLIC



1  
TANGELO



1 bunch  
PARSLEY

#### KNICK KNACKS:



2 Tbsp  
BUTTER



1 ½ oz  
SLICED PICKLED  
BEETS



1  
SHALLOT



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## 1 Prepare the ingredients:

- ☐ Wash and dry the fresh produce.
- ☐ Transferring the pickling liquid to a bowl, carefully drain the beets.
- ☐ Peel the shallot and mince to get 2 tablespoons (you may have extra).
- ☐ Cut off and discard the root ends of the scallions; thinly slice on an angle, separating the white bottoms and green tops.
- ☐ Thinly slice the cheese (discarding any rind).
- ☐ Peel the garlic.
- ☐ Peel and medium dice the tangelo.
- ☐ Cut off and discard the rind and white pith of the orange; medium dice.
- ☐ Pick the parsley leaves off the stems; discard the stems.



## 2 Marinate the shallot:

- ☐ Add the **shallot** to the bowl with the **beet pickling liquid**; season with salt and pepper. Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.

## 3 Cook the arugula:

- ☐ While the shallot marinates, in a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium until hot. Add the **white bottoms of the scallions**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until softened and fragrant. Add **half the arugula**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until wilted. Turn off the heat.



## 4 Assemble the sandwiches:

- ☐ While the shallot continues to marinate, place the **bread slices** on a work surface. Divide **half the cheese** between 2 of the bread slices. Top with the **drained beets, cooked arugula and remaining cheese**; season with salt and pepper. Complete the sandwiches with the remaining bread slices.



## 5 Cook the sandwiches:

- ☐ While the shallot continues to marinate, wipe out the pan used to cook the arugula. In the same pan, heat **half the butter** on medium until melted.
- ☐ Add the **sandwiches** and cook 2 to 4 minutes on the first side, or until golden brown.
- ☐ Add the **remaining butter**. Flip the sandwiches and cook 2 to 4 minutes, or until golden brown and the cheese has melted. Transfer to a cutting board.
- ☐ When cool enough to handle, rub the top of each cooked sandwich with the **whole garlic clove**; discard the clove.



## 6 Make the salad & plate your dish:

- ☐ To make the dressing, slowly whisk **1 tablespoon of olive oil** into the bowl of **marinated shallot** until well combined.
- ☐ Just before serving, in a large bowl, combine the **tangelo, orange, parsley, remaining arugula, green tops of the scallions** and enough of the dressing to coat the salad (you may have extra dressing). Toss to thoroughly combine and season with salt and pepper to taste.
- ☐ Cut the **cooked sandwiches** in half on an angle.
- ☐ Divide the sandwiches and salad between 2 dishes. Enjoy!