

Caramelized Onion Grilled Cheese Sandwiches

with Summer Squash & Celery Salsa

PREP TIME: 15 minutes

COOK TIME: 20-30 minutes

SERVINGS: 2

Caramelizing onion, or cooking it slowly to draw out its moisture, both softens it and transforms its flavor. We're layering these gourmet grilled cheese sandwiches with melty fontina and caramelized Vidalia onion—a seasonal variety from Georgia whose exceptional sweetness is balanced here by a splash of tangy verjus. A bright celery and caper salsa gives a bit of contrasting crunch to our side of roasted summer squash. (Chefs, yours may be yellow squash, green zucchini, or grey zucchini).



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Ingredients



4 slices
SOURDOUGH
PULLMAN BREAD



2 stalks
CELERY



1 clove
GARLIC



4 oz
FONTINA CHEESE



2
SUMMER SQUASH



1
VIDALIA ONION



1 bunch
PARSLEY

KNICK KNACKS:



1 1/2 Tbsp
CAPERS



2 Tbsp
VERJUS ROUGE



1 Tbsp
SHERRY VINEGAR



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1 Prepare the ingredients:

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Quarter the squash lengthwise; halve on an angle.
- ☐ Peel and thinly slice the onion.
- ☐ Small dice the celery; place in a medium bowl.
- ☐ Finely chop the parsley leaves and stems.
- ☐ Roughly chop the capers.
- ☐ Peel and roughly chop the garlic; using the flat side of your knife, smash until it resembles a paste (or use a zester).
- ☐ Thinly slice the cheese (discarding any rind).



2 Roast the squash:

- ☐ Place the **squash** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer, cut side down.
- ☐ Roast 13 to 15 minutes, or until lightly browned and tender when pierced with a fork. Remove from the oven.



3 Caramelize the onion:

- ☐ While the squash roast, in a medium pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the **onion**; season with salt and pepper. Cook, stirring occasionally, 7 to 9 minutes, or until lightly browned and softened.
- ☐ Add the **verjus** and cook, stirring frequently, 1 to 2 minutes, or until the liquid has cooked off and the onion is thoroughly coated. Remove from heat; season with salt and pepper to taste.



4 Make the celery salsa:

- ☐ While the onion cooks, to the bowl of **celery**, add the **parsley**, **capers**, **vinegar**, and **as much of the garlic paste as you'd like**; season with salt and pepper to taste.

5 Assemble the sandwiches:

- ☐ While the squash continues to roast, place the **bread slices** on a clean, dry work surface. Divide the **caramelized onion** and **cheese** between 2 of the bread slices; season with salt and pepper. Complete the sandwiches with the remaining bread slices.
- ☐ Wipe out the pan used to cook the onion.



6 Cook the sandwiches & plate your dish:

- ☐ In the same pan, heat 1 tablespoon of olive oil on medium until hot. Add the **sandwiches**. Cook, occasionally pressing down on the sandwiches with a spatula, 2 to 4 minutes per side, or until the bread is golden brown 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. Cut the cooked sandwiches in half on an angle.
- ☐ Divide the sandwiches and **roasted squash** between 2 dishes. Top the squash with the **celery salsa**. Enjoy!

