

Sweet Pepper & Fig Grilled Cheese

VEGETARIAN

with Butter Lettuce & Pear Salad

🕒 25-35 MINS | 2 SERVINGS

These flavorful sandwiches highlight layers of smoky gouda and melty fontina cheese, sweet fig spread, and tender sautéed peppers—deliciously brought together inside crunchy toasted sourdough. For a burst of bright flavor, we're rounding out the dish with a side salad of soft butter lettuce and juicy pear marinated with just a touch of vinegar.



MATCH YOUR BLUE APRON WINE



Floral & Aromatic

Serve a bottle with this symbol for a great pairing.



Ingredients



4 slices
SOURDOUGH
PULLMAN BREAD



1
PEAR



2 Tbsps
BALSAMIC
VINEGAR



1 Tbsp
RICE VINEGAR



1 Tbsp
FIG SPREAD



1 head
BUTTER LETTUCE



4 oz
SWEET PEPPERS



2 oz
SMOKED GOUDA
CHEESE



2 oz
FONTINA CHEESE



1/4 cup
BUTTERMILK



To find out more about Wellness at Blue Apron visit us at www.blueapron.com/pages/wellness, or for further nutrition information see the Nutrition Facts card.



1

1 Prepare the ingredients & marinate the pear:

- Wash and dry the fresh produce.
- Cut off and discard the stems of the **peppers**; remove the cores. Halve lengthwise, then thinly slice crosswise.
- Thinly slice the **gouda** and **fontina**; combine in a bowl.
- Cut off and discard the root end of the **lettuce**; roughly chop the leaves.
- Quarter, core, and thinly slice the **pear**.
- In a large bowl, combine the **sliced pear**, **rice vinegar**, and a drizzle of **olive oil**; season with salt and pepper. Toss to coat. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.



2

2 Cook the peppers:

- Meanwhile, in a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **sliced peppers**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly softened.
- Add the **balsamic vinegar** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until the peppers are coated.
- Turn off the heat.



3

3 Assemble the sandwiches:

- Assemble the sandwiches using the **bread**, **fig spread**, **cooked peppers**, and **sliced cheeses**; season with salt and pepper.



4

4 Cook the sandwiches:

- Rinse and wipe out the pan used to cook the peppers.
- In the same pan, heat **1 tablespoon of olive oil** on medium until hot.
- Add the **sandwiches**. Loosely cover the pan with foil and cook 2 to 4 minutes per side, or until lightly browned and the cheese is melted (if the pan seems dry, add a drizzle of olive oil before flipping).
- Transfer to a cutting board and immediately season with salt. Carefully halve the cooked sandwiches on an angle.



5

5 Make the salad & serve your dish:

- Meanwhile, add **half the buttermilk** (you will have extra) to the bowl of **marinated pear**. Toss to thoroughly combine. Add the **chopped lettuce**; gently toss to coat. Taste, then season with salt and pepper if desired.
- Serve the **cooked sandwiches** with the **salad** on the side. Enjoy!



NUTRITION PER SERVING (AS PREPARED)* Calories: 640, Total Carbohydrates: 71g, Dietary Fiber: 7g, Added Sugar: 5g, Total Fat: 30g, Saturated Fat: 12g, Protein: 24g, Sodium: 1230mg.

CONTAINS: See Ingredient Packaging for Allergen(s).

*See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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