

Caramelized Onion Grilled Cheese

with Butter Lettuce Salad & Creamy Mustard Dressing

2 SERVINGS

20-30 MINS

 Blue Apron
blueapron.com



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Ingredients

 4 slices Sourdough Pullman Bread

 1/2 oz Pickled Peppadew Peppers

 2 oz Fontina Cheese

 1 Tbsp Fig Spread

 3 oz Prosciutto 

 1 Yellow Onion

 2 Tbsps Vegetarian Worcestershire Sauce

 2 oz White Cheddar Cheese

 1 Tbsp Dijonnaise

 1 head Butter Lettuce

 1 Tbsp Sherry Vinegar

 1 oz Butter

 2 Tbsps Sliced Roasted Almonds

 Serve with Blue Apron wine that has this symbol
blueapron.com/wine

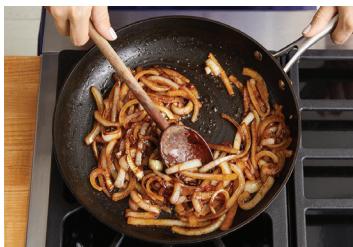
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1 Prepare & caramelize the onion

- Halve, peel, and thinly slice the **onion**.
- In a medium pan (nonstick, if you have one), heat **half the butter** (you will have extra) on medium-high until melted.
- Add the **sliced onion**; season with salt and pepper. Cook, stirring occasionally, 8 to 10 minutes, or until lightly browned and softened.
- Add the **vinegar** (carefully, as the liquid may splatter) and **worcestershire sauce**. Cook, stirring frequently, 30 seconds to 1 minute, or until the onion is coated.
- Turn off the heat. Taste, then season with salt and pepper if desired.



2 Prepare the remaining ingredients

- Meanwhile, wash and dry the **lettuce**. Cut off and discard the root end; roughly chop the leaves.
- Roughly chop the **peppers**.
- Combine the **chopped lettuce** and **chopped peppers** in a large bowl.
- Grate **both cheeses** on the large side of a box grater; combine in a separate bowl.
- To make the dressing, in a separate bowl, whisk together the **fig spread**, **dijonnaise**, and **1 teaspoon of water**. Taste, then season with salt and pepper if desired.



3 Assemble & cook the sandwiches

- Assemble the sandwiches using the **bread**, **caramelized onion**, and **grated cheeses**; season with salt and pepper.
- Rinse and wipe out the pan used to cook the onion.
- In the same pan, heat **1 tablespoon of olive oil** on medium until hot.
- Add the **sandwiches**; loosely cover the pan with foil. 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; immediately season with salt.
- Carefully halve the cooked sandwiches on an angle.



➡ CUSTOMIZED STEP 3 If you chose Prosciutto

- Assemble the sandwiches using the **bread**, **caramelized onion**, **prosciutto** (removing the plastic lining between the slices before adding) and **grated cheeses**.
- Rinse and wipe out the pan used to cook the onion.
- In the same pan, heat **1 tablespoon of olive oil** on medium until hot.
- Add the **sandwiches**; loosely cover the pan with foil. 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.
- Carefully halve the cooked sandwiches on an angle.

4 Make the salad & serve your dish

- Just before serving, to the bowl of **chopped lettuce and peppers**, add the **almonds** and enough of the **dressing** to coat (you may have extra). Season with salt and pepper; toss to coat.
- Taste, then season with salt and pepper if desired.
- Serve the **cooked sandwiches** with the **salad** on the side. Enjoy!

