

Pickled Beet Grilled Cheese Sandwiches

with Mixed Citrus Salad

TIME: 25-35 minutes

SERVINGS: 2

A filling of creamy fontina, fig spread, and earthy, sweet-tart pickled beet elevates these grilled cheese sandwiches to gourmet heights. For equally bright flavor, we're serving a seasonal salad featuring blood orange, mandarin, and shallot marinated in the beet pickling liquid.

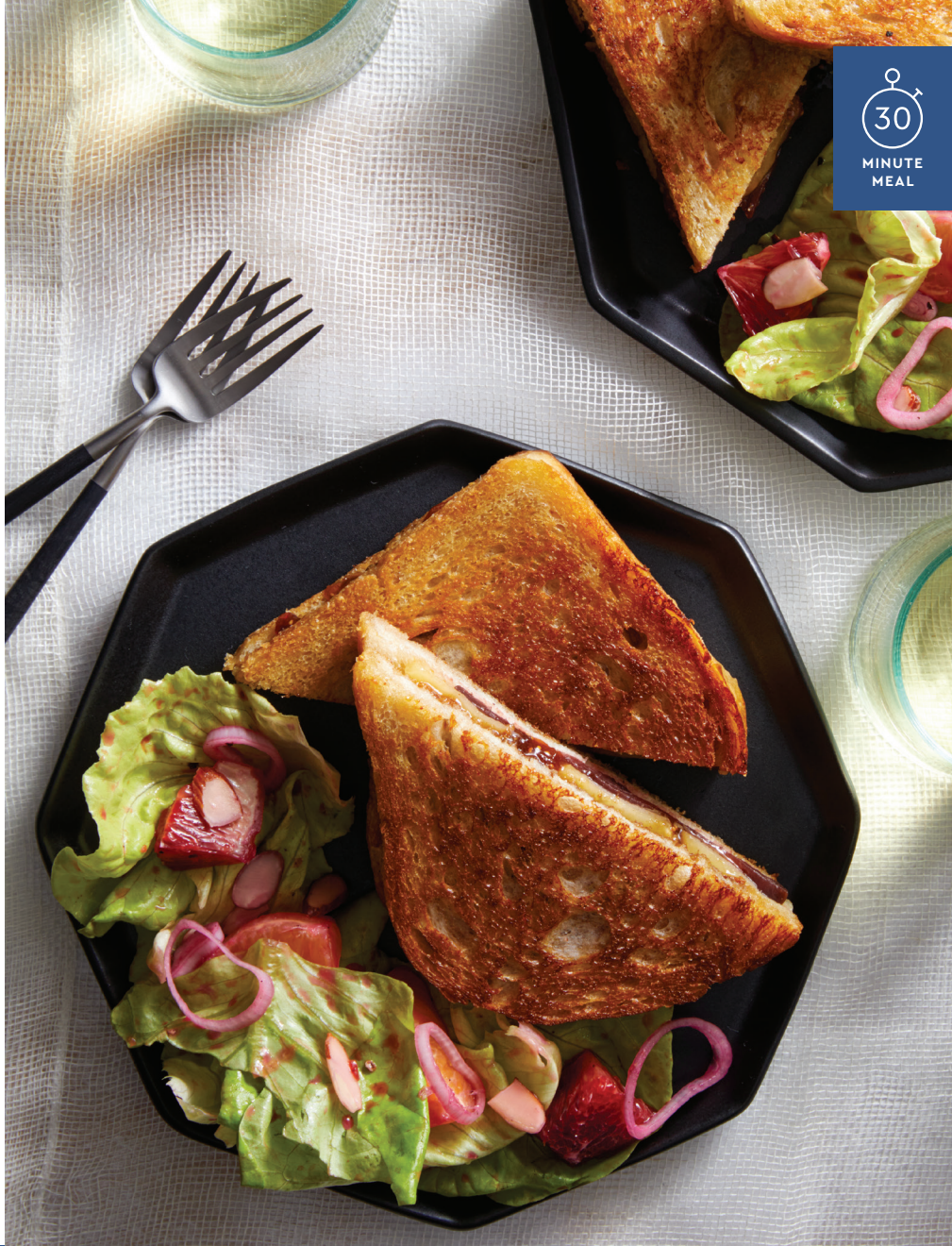


MATCH YOUR BLUE APRON WINE



Zesty & Tropical

Serve a bottle with this symbol for a great pairing.



Ingredients



4 slices
SOURDOUGH
PULLMAN BREAD



1 head
BUTTER LETTUCE



1 clove
GARLIC



1
BLOOD ORANGE



1
MANDARIN

KNICK KNACKS:



2 Tbsps
BUTTER



2 1/2 oz
SLICED PICKLED
BEETS



1 Tbsp
FIG SPREAD



1
SHALLOT



2 Tbsps
SLICED ROASTED
ALMONDS



2 oz
FONTINA CHEESE

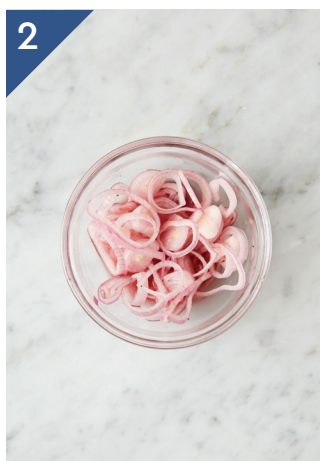


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1 Prepare the ingredients:

- ☐ Wash and dry the fresh produce.
- ☐ Peel and thinly slice the **shallot**.
- ☐ Reserving the pickling liquid, carefully drain the **beets**.
- ☐ Thinly slice the **cheese** (discarding any rind).
- ☐ Peel the **garlic**.
- ☐ Peel the **mandarin**; separate into segments. Peel and medium dice the **orange**. Cut off and discard the root end of the **lettuce**; separate the leaves.



2 Marinate the shallot:

- ☐ In a bowl, combine the **sliced shallot** and **reserved 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 Assemble the sandwiches:

- ☐ While the shallot marinates, place the **bread slices** on a work surface. Divide the **fig spread**, **sliced cheese**, and **drained beets** between 2 of the slices. Season with salt and pepper. Top with the remaining slices.



4 Cook the sandwiches:

- ☐ While the shallot continues to marinate, in a large pan (nonstick, if you have one), heat **half the butter** on medium until melted.
- ☐ Add the **sandwiches** and cook 2 to 4 minutes on the first side, or until lightly browned.
- ☐ Add the **remaining butter**. Flip the sandwiches and cook 2 to 4 minutes, or until lightly browned and the cheese is melted.
- ☐ Transfer to a cutting board. When cool enough to handle, rub the top of the cooked sandwiches with the **whole garlic clove**; discard the clove. Season with salt. Cut the sandwiches in half.



5 Make the salad & serve your dish:

- ☐ Just before serving, in a large bowl, combine the **mandarin segments**, **diced orange**, **marinated shallot** (including any liquid), **almonds**, and **lettuce leaves**. Season with salt and pepper and drizzle with olive oil; toss to combine. Season with salt and pepper to taste.
- ☐ Serve the **halved sandwiches** with the salad on the side. Enjoy!