

Fontina & Peach Grilled Cheese

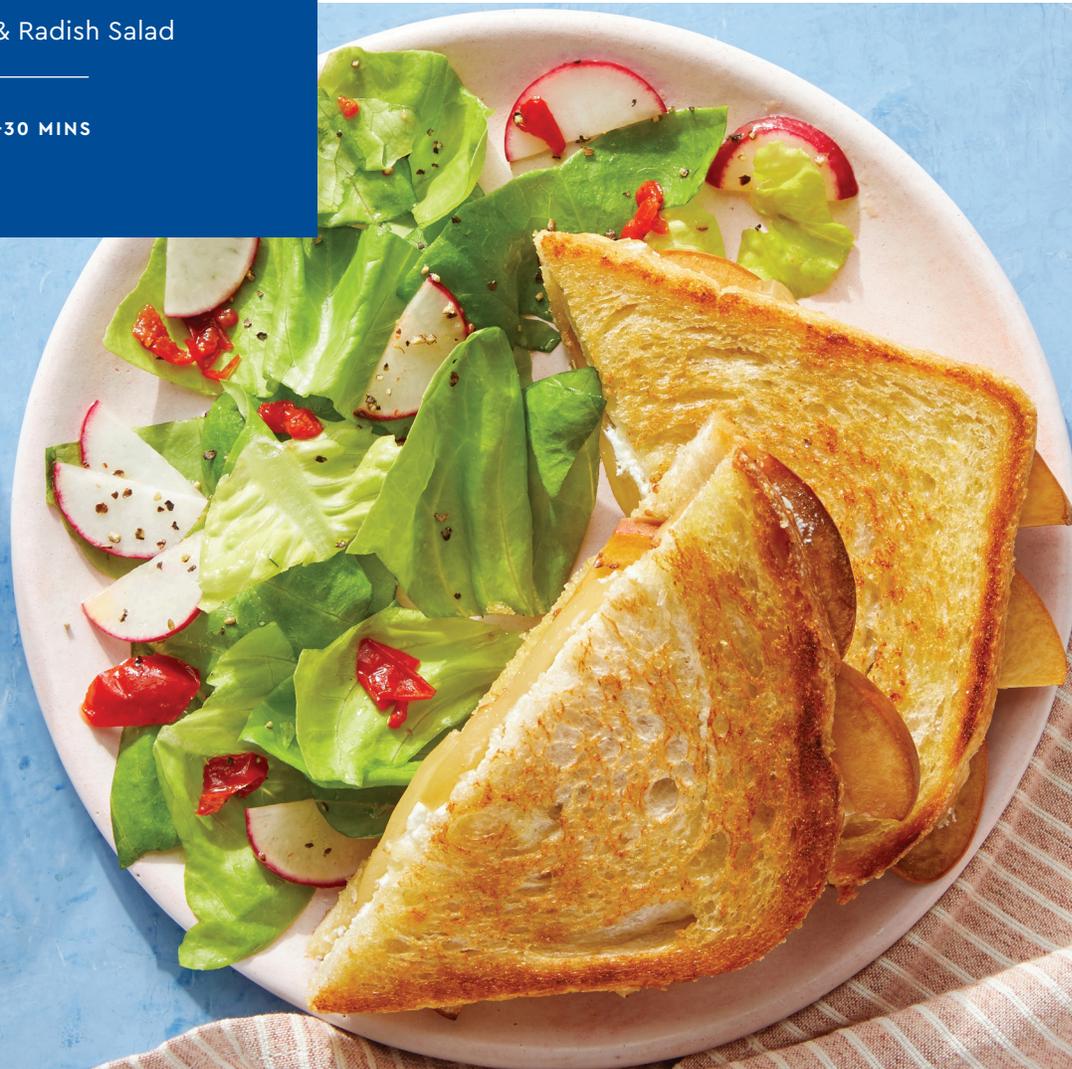
with Butter Lettuce & Radish Salad

2 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**

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 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an  icon) and instructions tailored to you.*

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

Ingredients

Customized ingredients

ADDED:

 3 oz Prosciutto 

 1 Peach

 1 tsp Preserved Lemon Purée

 4 slices Sourdough Pullman Bread

 1 head Butter Lettuce

 ½ oz Pickled Peppadew Peppers

 ½ cup Part-Skim Ricotta Cheese

 3 oz Radishes

 1 clove Garlic

 2 oz Fontina Cheese

 1 Tbsp Dijonnaise

Cook along on the app



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*Ingredients may be replaced and quantities may vary.

1 Prepare the ingredients

- Wash and dry the fresh produce.
- Thinly slice the **fontina**.
- Halve, pit, and thinly slice the **peach**.
- Peel **1 clove of garlic**.
- Cut off and discard the root end of the **lettuce**; roughly chop the leaves.
- Roughly chop the **peppers**.
- Halve the **radishes** lengthwise, then thinly slice crosswise.



2 Assemble the sandwiches

- Assemble the sandwiches using the **bread, ricotta, dijonnaise, sliced fontina, and sliced peach** (you may have extra).
- Season with salt and pepper.



↔ CUSTOMIZED STEP 2 *If you chose Prosciutto*

- Remove the plastic lining between the slices of **prosciutto**.
- Assemble the sandwiches using the **bread, ricotta, dijonnaise, sliced fontina, prosciutto, and sliced peach** (you may have extra).

3 Cook the sandwiches

- In a medium pan (nonstick, if you have one), heat **1 tablespoon of olive oil on medium** until hot.
- Add the sandwiches and loosely cover the pan with foil. Cook 2 to 4 minutes per side, or until lightly browned and the cheese is melted.
- Transfer to a cutting board and carefully rub the top of the cooked sandwiches with the **garlic clove**, then discard the clove.
- Season with salt. Cut the sandwiches in half.



4 Make the salad & serve your dish

- To make the dressing, in a large bowl, whisk together the **lemon purée** and **1 tablespoon of olive oil**.
- Just before serving, add the **chopped lettuce, chopped peppers, and sliced radishes** to the bowl of **dressing**.
- Toss to coat. Taste, then season with salt and pepper if desired.
- Serve the **cooked sandwiches** with the **salad**. Enjoy!

