

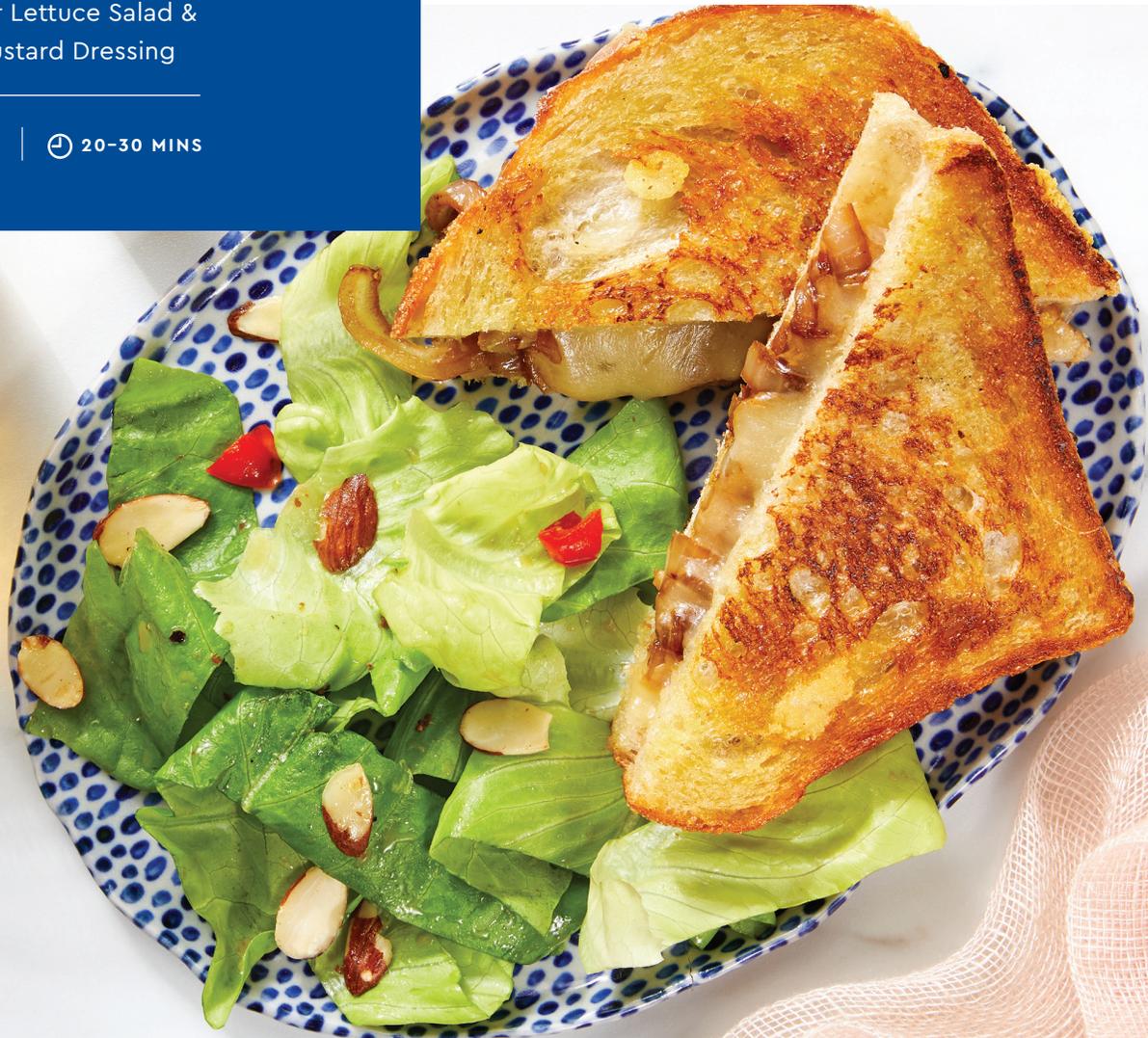
Caramelized Onion Grilled Cheese

with Butter Lettuce Salad & Creamy Mustard Dressing

2 SERVINGS | 20-30 MINS



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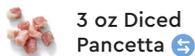
 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an  icon) and instructions tailored to you.*

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

Ingredients

Customized ingredients

ADDED:



3 oz Diced Pancetta 



2 oz Fontina Cheese



1 Tbsp Dijonnaise



1 Tbsp Sherry Vinegar



4 slices Sourdough Pullman Bread



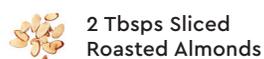
1 Yellow Onion



2 oz White Cheddar Cheese



1 Tbsp Fig Spread



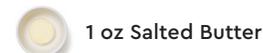
2 Tbps Sliced Roasted Almonds



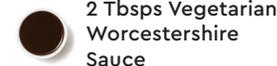
1 head Butter Lettuce



½ oz Pickled Peppadew Peppers



1 oz Salted Butter



2 Tbps Vegetarian Worcestershire Sauce

Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

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.



↩️ CUSTOMIZED STEP 1 *If you chose Pancetta*

- 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, 4 to 5 minutes, or until lightly browned.
- Add the **pancetta**. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned and cooked through.
- Add the **vinegar** (carefully, as the liquid may splatter) and **worcestershire sauce**. Cook, stirring frequently, 30 seconds to 1 minute, or until thoroughly combined.
- 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 Pancetta*

- Assemble and cook the sandwiches as directed, using the **caramelized onion and pancetta**.

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!

