

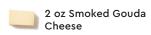
FYOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an a icon) and instructions tailored to you.*

Ingredients

Customized ingredients

ADDED:









4 slices Sourdough Pullman Bread



1 Romaine Lettuce Heart



2 oz Fontina Cheese



2 Tbsps Balsamic Vinegar



4 oz Sweet Peppers



1 Peach



1/4 cup Buttermilk



1 Tbsp Fig Spread



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.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & marinate the peach

- 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 **both cheeses**; combine in a bowl.
- Roughly chop the lettuce.
- Halve, pit, and thinly slice the **peach**.
- In a large bowl, combine the **sliced peach**, **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.



- Meanwhile, in a medium pan (nonstick, if you have one), heat a drizzle 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 Assemble the sandwiches

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



4

CUSTOMIZED STEP 3 If you chose Prosciutto

- Assemble the sandwiches using the **bread**, **fig spread**, **prosciutto** (removing the plastic lining between the slices before adding),**cooked peppers**, and **sliced cheeses**.

4 Cook the sandwiches

- Rinse and wipe out the pan used to cook the peppers.
- In the same pan, heat a drizzle of **olive oil** on <u>medium</u> 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 and immediately season with salt.
- Carefully halve the cooked sandwiches on an angle.

5 Make the salad & serve your dish

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

