

# Sweet Pepper & Fig Grilled Cheese

with Romaine Lettuce & Peach Salad

2 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**  
blueapron.com




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

## Ingredients

Customized ingredients


ADDED:

 3 oz Prosciutto 

 2 oz Smoked Gouda Cheese

 1 Tbsp Rice Vinegar

 4 slices Sourdough Pullman Bread

 1 Romaine Lettuce Heart

 2 oz Fontina Cheese

 2 Tbsps Balsamic Vinegar

 4 oz Sweet Peppers

 1 Peach

 ¼ cup Buttermilk

 1 Tbsp Fig Spread

 Serve with Blue Apron wine that has this symbol [blueapron.com/wine](https://blueapron.com/wine)

## 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 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.



## 2 Cook the peppers

- 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.



## 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 **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 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!

