

Taleggio & Olive Tapenade Grilled Cheese Sandwiches

with Spiced Citrus Jewel Salad

Citrus, though generally associated with summertime, is actually harvested in the winter at the peak of its juicy sweetness. We're serving a bright, spiced blood orange and clementine salad alongside one of the most recognizable comfort foods, the grilled cheese. For this recipe, we're making the gooey, rich classic with Taleggio cheese (a lightly-aromatic cheese from the valleys of Lombardy) and a tart, garlicky Kalamata olive tapenade. This recipe takes the humble grilled cheese from diner classic to gourmet specialty.



Ingredients

- 6 Ounces Taleggio Cheese with Rind
- 1 Bunch Parsley
- 1 Clove Garlic
- 3 Tablespoons Pistachios
- 1 Shallot
- 3 Ounces Kalamata Olives
- 1 Blood Orange
- 1 Clementine
- 4 Slices Sourdough Bread
- 1 Teaspoon Citrus Spice Blend (Cumin & Coriander)

Makes 2 Servings
About 675 Calories Per Serving



Instructions



Prepare the ingredients:

Wash and dry the fresh produce. Remove and discard the rind of the Taleggio cheese; slice the cheese into strips. Pick the parsley leaves off the stems. Peel and mince the garlic, then, using the flat edge of your knife, smash until it resembles a paste. Roughly chop the pistachios. Peel and thinly slice the shallot.



Make the tapenade:

Using the flat edge of your knife, smash the **kalamata olives**. Remove and discard the pits, then finely chop the olives. In a small bowl, combine the **finely chopped olives** and **garlic paste**.



Prepare the citrus:

Cut away the peel and white pith of the **blood orange**, then slice into 1/4-inch thick rounds. Place in a bowl and squeeze the juice of **1 blood orange round** over the remaining rounds. Using your hands, peel the **clementine**, separate into segments and place in a separate bowl.



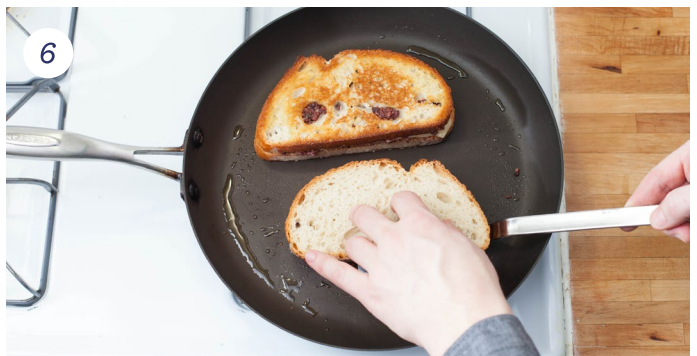
Toast the nuts & make the salad:

Heat a large pan on medium-high until hot. Add the **pistachios** and toast for 2 to 3 minutes, or until fragrant. Transfer the nuts to a large bowl and wipe out the pan. To make the salad, add the **blood orange, clementine, shallot, spice mix** and **parsley** to the **toasted nuts**. Drizzle with **1 tablespoon of olive oil** and toss to thoroughly combine. Season with salt and pepper to taste.



Assemble the sandwiches:

Lay the **sourdough slices** out on a work surface. Divide the **olive tapenade** evenly between two of the slices. Divide the **Taleggio cheese** evenly between the two remaining slices. Carefully fold one Taleggio-topped slice over one of the tapenade-topped slices to create one complete sandwich. Repeat for the second sandwich.



Grill the sandwiches & plate your dish:

To the pan used to toast the nuts, add 2 teaspoons of olive oil and heat on medium until hot. Add the **sandwiches** and cook 3 to 5 minutes per side or until browned, carefully flipping the sandwiches with a spatula. (If the pan is too dry, add another teaspoon of olive oil after flipping the sandwiches.) To plate your dish, divide the sandwiches and citrus salad between 2 plates. Enjoy!