

Sweet Pepper & Fig Grilled Cheese

with Butter Lettuce & Pear Salad

2 SERVINGS

⌚ 25-35 MINS

 Blue Apron

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Ingredients*

Customized ingredients

ADDED:

 3 oz Prosciutto 

 4 slices Sourdough Pullman Bread

 1 head Butter Lettuce

 4 oz Sweet Peppers

 1 Pear

 2 oz Smoked Gouda Cheese

 2 oz Fontina Cheese

 ¼ cup Buttermilk

 1 Tbsp Rice Vinegar

 2 Tbsps Balsamic Vinegar

 1 Tbsp Fig Spread



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

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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & marinate the pear

- 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.
- Cut off and discard the root end of the **lettuce**; roughly chop the leaves.
- Quarter, core, and thinly slice the **pear**.
- In a large bowl, combine the **sliced pear**, **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.



4 CUSTOMIZED STEP 3 If you chose Prosciutto

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

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 pear**. Toss to thoroughly combine.
- Just before serving, add the **chopped lettuce**; gently toss to coat. Taste, then season with salt and pepper if desired.
- Serve the **cooked sandwiches** with the **salad** on the side. Enjoy!

