



French Onion Grilled Cheese

with Caper Tarragon Green Beans



30-40min



2 Servings

What's better than a steaming bowl of French onion soup? French onion soup in grilled cheese form! Sweet caramelized onions and gooey cheddar cheese are piled onto whole-grain bread, then the sandwich is pan-fried for a buttery richness. We continue the French theme with crunchy green beans tossed with vinegar and chopped tarragon to brighten it up. Bon appetit! Cook, relax, and enjoy!

What we send

- fresh tarragon
- red onion
- fontina ⁷
- pats butter ⁷
- slices whole-grain bread ¹
- green beans
- capers ¹²
- sherry wine vinegar

What you need

- coarse kosher salt
- freshly ground pepper
- olive oil
- sugar

Tools

- colander
- skillet
- saucepan
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Milk (7), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 832kcal, Fat 50g, Carbs 70g, Proteins 28g



1. Prep ingredients

Preheat oven to 350°F. Trim ends from **onion**; halve, peel and thinly slice through the core. Finely chop **2 tablespoons onion**. Roughly chop **1 tablespoon capers** (save rest for own use). Pick **tarragon leaves** from stems and chop **1 tablespoon** (save any remaining for own use). Cut each piece of **fontina** horizontally into 2 slices, to make 8 pieces total.



4. Cook beans

Trim stem ends from **green beans**. Add beans to boiling water and cook 3 minutes, or until bright green and crisp-tender. Immediately drain well, season to taste with **salt** and **pepper**, then add to bowl with **vinaigrette**. Toss to coat.



2. Caramelize onions

Heat **2 teaspoons oil** in a large skillet over medium-high. Add **sliced onions**, **½ teaspoon sugar**, and a **pinch each salt and pepper**. Cook, stirring often, until very well browned, 12-15 minutes. (If the pan gets too dark, add **1 tablespoon water** at a time, up to ½ cup and reduce heat to medium.) Add **1 teaspoon vinegar** and cook until evaporated, 15 seconds.



5. Make sandwiches

Place **bread slices** on cutting board; divide **cheese** and **onion** between them; season with **salt** and **pepper**. Top with **remaining slices**. In a large skillet over medium-high, add **1 pat butter** and **1 tablespoon oil**. Add **sandwiches**, and cook until golden brown on both sides, adding **2nd pat of butter** after flipping, 1-2 minutes per side. Transfer to sheet pan.



3. Make vinaigrette

Meanwhile, bring a medium saucepan of **salted water** to a boil. In a medium bowl, stir together **2 tablespoons oil**, **chopped capers**, **tarragon**, and **onion**, and **remaining vinegar**. Season to taste with **salt** and **pepper**.



6. Finish & serve

Place sheet pan in oven and bake **grilled cheese** about 5 minutes, or until cheese is fully melted. Cut **sandwiches** in half and serve with **green bean salad** alongside. Enjoy!