

Valentine's Day ♥ Caramelized Onion Fondue

with Prosciutto, Apples & Cornichons



30-40min



2 Servings

Nothing's more romantic than a pot of melted cheese—that's just a fact of life. So celebrate the most romantic day of the year with homemade creamy fondue topped with caramelized onions. And to dip...we're giving you toasty bread, apples, prosciutto, and cornichons for lots of variety! We've got you covered! (2-p plan serves 4; 4-p plan serves 8)

WHAT WE SEND

- 1 yellow onion
- 1 Granny Smith apple
- 2 (2 oz) shredded fontina ⁷
- ¼ oz cornstarch
- 1 baguette ¹
- 12 oz evaporated milk ⁷
- 2 oz prosciutto
- 1 oz cornichon ¹⁷

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- butter ⁷

TOOLS

- rimmed baking sheet
- small saucepan

ALLERGENS

Wheat (1), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 430kcal, Fat 24g, Carbs 36g, Protein 19g

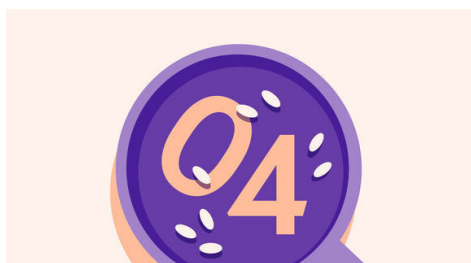


1. Prep ingredients

Preheat oven to 450°F with a rack in the lower third.

Thinly slice **onion**. Quarter **apple**; discard core. Cut into ¾-inch thick wedges. In a small bowl, toss **fontina** with ½ **tablespoon cornstarch**.

Cut **bread** into 1-inch pieces. Toss on a rimmed baking sheet with 1 **tablespoon oil**; season with **salt** and **pepper**. Spread into an even layer; bake until toasted, 6–8 minutes.



4. Finish & serve

Transfer **fondue** to a fondue pot or medium heatproof bowl. Top with **reserved caramelized onions**.

Serve **caramelized onion fondue** with **bread, apples, prosciutto**, and **cornichons** alongside. Enjoy!



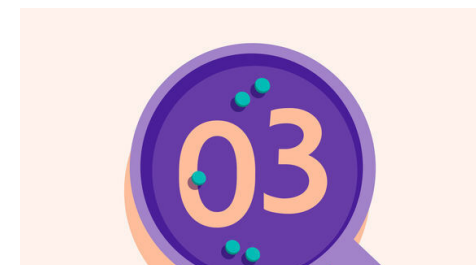
2. Caramelize onions

Meanwhile, melt 2 **tablespoons butter** in a small saucepan over medium-low heat. Add **onions** and a **pinch each of salt and pepper**; cook, stirring occasionally, until soft and golden brown, 12–15 minutes. Set aside 1 **tablespoon onion** for step 5.



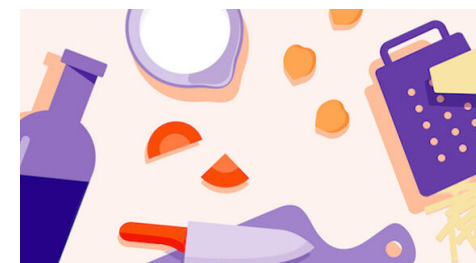
5. ...

What were you expecting, more steps?



3. Make fondue

To saucepan with **remaining onions**, add **fontina mixture** and 1 **cup evaporated milk**. Cook over low heat, whisking constantly, until melted, bubbly, and thickened, 2–3 minutes (mixture will look thin and grainy at first but will thicken as it warms). Thin to desired consistency with more evaporated milk, if necessary.



6. ...

You're not going to find them here! Kick back, relax, and enjoy your Dinnerly!