

MARLEY SPOON



Beef & Fontina Grilled Cheese

with Onion Jam & Spinach-Orange Salad



40-50min



2 Servings

We're introducing you to the heartiest spin on a grilled cheese that you've ever seen. Sliced onions cook low and slow for a tender finish before combining with orange zest, tamari, and sugar for a deeply flavorful onion jam. The sweet and savory jam nestles between layers of shredded beef and fontina on buttery ciabatta rolls. A simple salad of spinach, orange, and shaved Parmesan complements the hearty grilled cheese.

What we send

- ½ lb pkg ready to heat shredded beef ^{1,6}
- 2 ciabatta rolls ¹
- 1 yellow onion
- 2 oz shredded fontina ⁷
- ¾ oz Parmesan ⁷
- ½ oz tamari soy sauce ⁶
- 1 orange
- 5 oz baby spinach

What you need

- kosher salt & ground pepper
- unsalted butter ⁷
- sugar
- white wine vinegar (or red wine vinegar) ¹⁷
- olive oil

Tools

- small saucepan
- large heavy skillet (preferably cast-iron)
- microplane or grater

Allergens

Wheat (1), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 920kcal, Fat 48g, Carbs 91g, Protein 38g



1. Caramelize onions

Finely grate **1 teaspoon orange zest**. Halve and thinly slice **onion**.

In a small saucepan, melt **2 tablespoons butter** over medium-high heat. Add onions and **a pinch of salt**. Cook, stirring frequently, until softened and translucent, 2-3 minutes. Lower heat to medium-low and cook, stirring occasionally, until dark brown and caramelized, 25-30 minutes.



4. Toast bread

In a large heavy skillet, melt **1 tablespoon butter** over medium heat until foaming. Add **bread** cut side down and cook, swirling occasionally, until light golden-brown on bottom, 1-2 minutes.

Transfer bread to work surface, toasted side up. Divide **beef mixture** between rolls.



2. Cook onion jam

If **onion juices** on bottom of pan are getting too dark, add **1 tablespoon water**, scraping up browned bits from bottom of pan, and continue cooking.

Once onions are caramelized, add **orange zest, 1 tablespoon each of vinegar and sugar**, and **1½ teaspoons tamari**. Cook until onions have a jammy consistency, 2-4 minutes.



5. Cook sandwiches

Heat **1 tablespoon butter** in same skillet until foaming. Place **sandwiches** in skillet; place a medium heavy skillet on top of sandwiches to press down. Cook until golden brown on the bottom, rotating sandwiches occasionally for even browning, 4-6 minutes. Add **1 more tablespoon butter** to skillet and flip sandwiches.



3. Prep ingredients

Pat **beef** dry; break into bite-sized pieces. Finely grate **half of the Parmesan**; shave remaining with a vegetable peeler. Cut a thin slice from top and bottom of **orange**, then cut off rind and pith. Quarter then slice crosswise into ½-inch-thick pieces.

In a medium bowl, mix to combine **beef, fontina, grated Parmesan, and onion jam**.



6. Finish & serve

Continue cooking **sandwiches** with skillet on top, swirling occasionally until second side is golden-brown and **cheese** is melted, 4-6 minutes. Remove sandwiches from skillet. In a large bowl, toss **spinach, oranges and any juices**, and **shaved Parmesan** with **2 teaspoons oil** and **1 teaspoon vinegar**; season with **salt and pepper**. Serve alongside **sandwiches**. Enjoy!