



#### In your box

1 oz. Grated Parmesan  
1 Yellow Onion  
2 Ciabatta  
1 Granny Smith Apple  
1 Garlic Clove  
1 Romaine Heart  
3 oz. Swiss Cheese Slices  
1 oz. Apricot Preserves  
1 ½ oz. Mayonnaise  
.17 fl. oz. White Wine Vinegar



## Caramelized Onion and Apple Ciabatta

with Swiss cheese and Caesar salad

NUTRITION per serving—Calories: 751, Carbohydrates: 78g, Fat: 39g, Protein: 24g, Sodium: 1311mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**30-40 min.**

Cook Within  
**7 days**

Difficulty Level ● ● ●  
**Intermediate**

Spice Level ● ● ●  
**Not Spicy**

## You will need

Olive Oil, Salt, Pepper

Baking Sheet, Medium Pan, Mixing Bowl

## Before you cook

*Take a minute to read through the recipe before you start—we promise it will be time well spent!*

- ☐ Preheat the broiler
- ☐ Thoroughly rinse produce and pat dry
- ☐ Prepare a baking sheet with foil
- ☐ Ingredient(s) used more than once: **Parmesan**



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### Prepare the Ingredients

- Halve and peel **onion**. Slice halves into thin strips.
- Halve **ciabatta rolls**.
- Core **apple** and cut into 1/4" slices.
- Mince **garlic**.
- Hold **romaine heart** at root end and chop coarsely.



2

### Caramelize the Onion

- Place 2 tsp. **olive oil** in a medium pan over medium heat. Add **onion** to hot pan and stir occasionally until browned, 10-13 minutes.
- Add water 1 Tbsp. at a time if pan becomes dry.
- Season with 1/4 tsp. **salt** and a pinch of **pepper**. Transfer to a plate.
- While onions caramelize, melt cheese.



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### Melt the Cheese

- Place **ciabatta halves** on prepared baking sheet, cut side up, and top each half with **Swiss cheese**.
- Broil in hot broiler until cheese is melted and beginning to brown, 2-3 minutes.



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### Finish the Sandwich

- Top **bottom ciabatta halves** with **caramelized onion**, **apricot preserves**, and **apple slices**.
- Top with other ciabatta halves.
- Press down lightly on sandwich to marry flavors together.



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### Make the Salad

- In a mixing bowl, combine **mayonnaise**, **vinegar**, half the **Parmesan** (reserve remaining for garnish), **garlic**, and 2 Tbsp. **water**. Season with a pinch of **salt** and **pepper**.
- Add **romaine** and toss to combine.
- Plate dish as pictured on front of card, garnishing **salad** with remaining **Parmesan**. Bon appétit!