

## Murray's Finocchio Melt

Prep: 20 min. | Cook: 30 min. | Total: 50 min. | Serves 4

A savory twist on our classic cheesy Melt



### Ingredients:

- 1 small head Fennel
- 2 Tbsp. Murray's Koroneiki EVOO 750mL
- 1 Tbsp. Kosher Salt
- 1 ea. Baguette
- 3 ea. Brooklyn Cured Sliced Finocchiona 9 oz.
- ¼ cup Murray's Cranberry Orange Preserves 10 oz.
- 1 ea. Meredith Dairy Marinated Feta 11oz., drained
- 4 cups Arugula
- ½ tsp. Fresh Ground Black Pepper

### Directions:

1. Heat oven to 350F. Remove stems from fennel and cut the root end and discard. Cut the fennel in half from top to bottom. Cut a triangle shape into the core to remove most of it. Cut each half into 1/2" slices. Transfer to a lined baking tray and toss in the olive oil, salt, and black pepper.
2. Roast the fennel until browned and tender, about 20 minutes, set aside
3. Cut the baguette into 4 equal portions and toast until just warm, about 3 minutes.
4. Drain the feta, saving the oil.
5. In a medium mixing bowl, dress the arugula with 1 tablespoon of the oil from the feta.
6. To assemble the sandwiches, spread the preserves evenly on the bottom slices. Divide the feta into 4 equal parts and spread on top of preserves. Fold the finocchiona into half moons and place onto each sandwich.
7. Portion the roast fennel into each sandwich evenly. Top with the dressed arugula and the remaining pieces of baguette.