



Broiled Tomato Sandwiches

with Goat Cheese & Quick-Dilly Beans



20-30min



4 Servings

Nothing says summer like juicy tomatoes and snappy green beans. Here, we broil tomatoes on top of crusty ciabatta rolls with goat cheese and mustard. These satisfying sandwiches are served open-faced with lightly pickled green beans, reminiscent of Dilly beans, which are a summertime favorite. Cook, relax, and enjoy!

What we send

- fresh dill
- whole grain mustard
- shallot
- apple cider vinegar
- green beans
- tomatoes on the vine

What you need

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

Tools

- medium 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

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 474.0kcal, Fat 10.6g, Proteins 17.4g, Carbs 72.6g



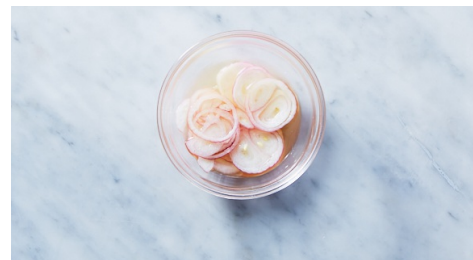
1. Prep vegetables

Trim stem ends from **green beans**. Trim ends from **shallot**, then peel, and thinly slice into rings. Pick the **dill fronds** from stems and finely chop fronds. Core and thinly slice the **tomatoes**.



4. Season goat cheese

Preheat the broiler with top rack 4-6 inches from heat source. In a small bowl, mash $\frac{2}{3}$ of the **goat cheese** together with **1½ tablespoon water**, **1 tablespoon mustard**, **1 teaspoon oil**, and **¼ teaspoon salt**. Split **rolls** crosswise and brush all sides lightly with **oil**. Place on a rimmed baking sheet, cut side-down.



2. Pickle shallots

Place the **shallots** into a medium heatproof bowl. In a medium saucepan, combine **vinegar** with **1 teaspoon sugar** and **½ teaspoon salt**. Cover and bring to a boil. Remove saucepan from the heat and pour **pickling liquid** over the **shallots**. Wipe out the saucepan.



5. Broil sandwiches

Broil **rolls** until lightly toasted, about 1 minute, flipping halfway through (watch closely). Remove, and spread **1 heaping tablespoon of goat cheese mixture** on each **half**. Top with **tomato slices**; season to taste with **salt** and **pepper**. Drizzle with **olive oil**; crumble **remaining cheese** on top. Broil again until tomatoes are bubbling, 3-4 minutes (watch closely).



3. Blanch green beans

Fill the same medium saucepan with **salted water** and bring to a boil. Cook **green beans** until tender, 3 minutes. Drain and rinse with cold water. Transfer **half the pickled shallots** to a small bowl, leaving **pickling liquid** behind. Add **drained green beans** to bowl with **remaining pickling liquid and shallots**; toss gently to combine.



6. Finish pickles

Add **1 teaspoon finely chopped dill** to the **green beans** and season to taste with **salt** and **pepper**. Transfer **sandwiches** to plates, drizzle with **oil**, and garnish with the **reserved pickled shallots** and **finely chopped dill**. Use a slotted spoon to serve **green beans** alongside. Enjoy!