



## Cheesy Tex-Mex Toasts

with Tomato Sauce and Spinach Salad



30-40min



2 Servings

Talk about tricked out French bread pizza! First you make a simple tomato sauce that gets a one-two punch from garlic and cilantro stems. Red onions and green peppers are cooked until tender, then mixed with chopped cilantro, grated pepper jack, and—wait for it—lightly beaten egg, which adds protein and a creamy effect. Cook, relax, and enjoy!



## What we send

- fresh cilantro
- green bell pepper
- garlic
- lime
- red onion
- chopped tomatoes
- baby spinach

## What you need

- 1 large egg
- coarse kosher salt
- freshly ground pepper
- olive oil
- sugar

## Tools

- box grater
- medium skillet
- rimmed baking sheet
- small saucepan

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 797.0kcal, Fat 38.5g, Proteins 26.3g, Carbs 87.5g



### 1. Prep ingredients

Halve **pepper**, remove stem and seeds, then coarsely chop into ½-inch pieces. Trim ends from **onion**, then halve, peel, and finely chop. Peel and finely chop **1 large clove garlic**. Coarsely grate or cube **cheese**. Pick **cilantro leaves** from stems; coarsely chop **leaves**, finely chop **stems**. Juice **lime**. Beat **1 large egg** in a bowl for step 4.



### 4. Assemble tartines

Preheat broiler with top rack 4–6 inches from heat. Halve **rolls** lengthwise; brush all sides with **oil**. Place on baking sheet. Broil until lightly browned, 1–2 minutes per side (watch closely). Add **cheese**, **½ of cilantro**, and **beaten egg** to **peppers** and **onions**. Mix well. Spoon **3 tablespoons tomato sauce** on cut-sides of each roll half. Top with **pepper mixture**.



### 2. Make tomato sauce

In a small saucepan, heat **1 tablespoon oil** over medium. Add **chopped cilantro stems** and **half of the chopped garlic**. Cook, stirring, until fragrant, 1 minute. Add **tomatoes and their juices**. Simmer, stirring occasionally, until slightly thickened, about 5 minutes. Season to taste with **salt** and **pepper**. Remove from heat and cover to keep warm.



### 5. Broil

Broil **tartines** for about 3 minutes, until **cheese** is bubbling. Remove from oven and sprinkle with **remaining cilantro**.



### 3. Make dressing & cook veg

In a medium bowl, whisk **1 tablespoon of lime juice** with **remaining garlic**, **¼ teaspoon sugar**, and **2 tablespoons oil**. Season to taste with **salt** and **pepper**. Set aside. In a medium skillet, heat **1 tablespoon oil** over medium-high. Add **peppers, onions**, **½ teaspoon salt**, and **a few grinds fresh pepper**. Cook until softened, about 7 minutes. Transfer to a medium ...



### 6. Make salad & serve

Toss **spinach** with **lime dressing**. Serve with **tartines** and **remaining tomato sauce** for dipping. Enjoy!