

# DINNERLY



## Crispy Italian Grilled Cheese with Marinara & Garlicky Spinach

 20-30min  4 Servings

This is our Dinnerly nod to the classic Italian spin on grilled cheese—mozzarella en carozza. Creamy mozzarella is sandwiched between sliced bread, coated in egg and panko breadcrumbs, then flash fried until the cheese is gooey and the bread is crispy. Served with a quick-marinara sauce for dipping, and garlicky sautéed spinach for the feel-good green factor, it doesn't get much better. We've g...

#### WHAT WE SEND

- chopped tomatoes
- garlic
- baby spinach

#### WHAT YOU NEED

- 1 large egg
- coarse salt
- freshly ground pepper
- sugar

#### TOOLS

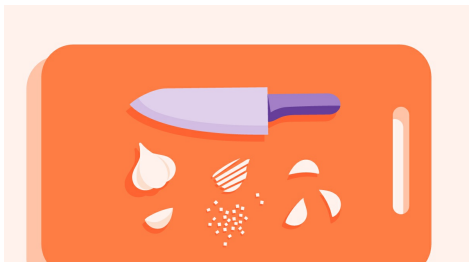
- large skillet
- small saucepan

#### ALLERGENS

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

#### NUTRITION PER SERVING

Calories 628.0kcal, Fat 36.9g, Proteins 22.3g, Carbs 48.9g



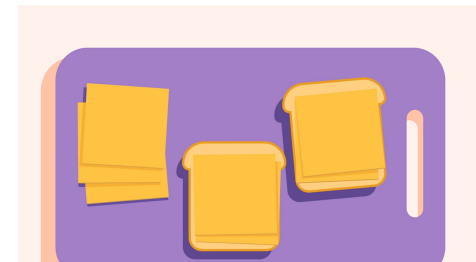
#### 1. Prep ingredients

Peel and finely chop **3 large cloves garlic**. Thinly slice **mozzarella**.



#### 2. Make marinara sauce

In a medium saucepan, heat **1 tablespoon oil** over medium-high. Add **half of the garlic**, and **¼ teaspoon pepper**, and cook until fragrant and golden, about 1 minute. Add **tomatoes** and **¼ cup water**; bring to a boil. Add **1 teaspoon sugar** and simmer until thickened, 8–10 minutes. Season to taste with **salt**.



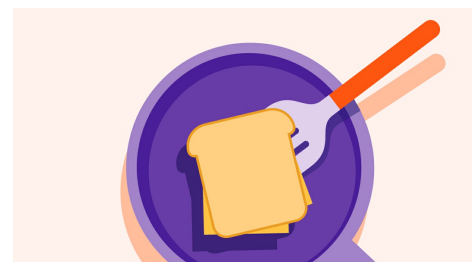
#### 3. Assemble sandwiches

Place **panko** in a shallow bowl, and season with **salt** and **pepper**. In another bowl, whisk **2 eggs** with **2 tablespoons water** and a pinch **salt** and **pepper**. Arrange **4 slices of bread** on a work surface; top each slice with **¼ of the cheese**, season with **salt** and **pepper**. Close with **remaining bread**. Dip each into **egg** on both sides, then into the **panko**, ...



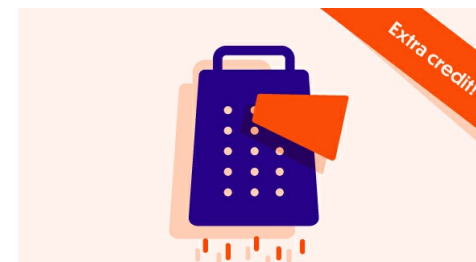
#### 4. Cook spinach

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **remaining garlic** and cook until golden, about 1 minute. Add **spinach** and **a pinch each salt and pepper** and toss to wilt slightly. Transfer to plates.



#### 5. Cook sandwiches

Wipe out skillet and heat **½-inch of oil** over medium-high. Add **sandwiches**, in batches if necessary, and cook, turning once or twice, until golden and **cheese** is melted, 5–7 minutes total. Drain on paper towels, sprinkle with **salt**; cut each sandwich in half and transfer to plates. Serve with **spinach** and **marinara sauce** alongside for dipping. Enjoy!



#### 6. Hack

Take these sensational sandwiches straight to Rome by layering in a few slices of prosciutto with the cheese before cooking. A few crisp pieces of bacon or sliced ham would be equally delicious!