



## Eggplant Parm Grilled Cheese

with Spinach Salad



20-30min



4 Servings

Grilled what??? That's right, Eggplant Parm Grilled Cheese! We've combined 2 favorite classics and put them on a grill for toasty, ooey-gooey perfection. Using a grill eliminates some of the wickedly delicious fat of frying (don't worry, you won't suffer!) and imparts a bit of smoky goodness. Plus whole-grain bread, while virtuous in theory, lends a nice crisp bite to the sandwich. Cook, relax,...



## What we send

- 4 cloves garlic
- tomato paste
- eggplant
- red wine vinegar
- fresh basil
- baby spinach

## What you need

- coarse salt
- freshly ground pepper
- olive oil

## Tools

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 746.0kcal, Fat 43.9g, Proteins 25.9g, Carbs 53.7g



### 1. Prep eggplant

Light a grill if using and **oil** grates. Trim ends from **eggplant** and using a vegetable peeler, remove half of the peel in strips, running the length of the eggplant (leaving stripes of peel remaining). Cut eggplant crosswise into 1/2-inch thick rounds. Grate or very finely chop **garlic**. Slice **mozzarella**.



### 4. Build sandwiches

Brush **remaining garlic oil** onto 1 side of each **slice of bread** (adding more oil if necessary) and arrange, oiled-side down on a work surface. Spread **each of the slices** with **tomato sauce** and top each with **cheese**. Add **eggplant** and **half of the basil leaves** to 4 slices. Close sandwiches and press gently.



### 2. Grill eggplant

Preheat a grill pan on high if using. In a small bowl, combine **1/4 cup oil** with **half of garlic**. Brush **most of garlic oil** onto **eggplant**; season with **salt** and **pepper**. Add to grill (in batches if necessary); cook over medium heat, turning once or twice, until soft and charred in spots, 6-8 minutes. Transfer to a plate and press lightly with a spatula to soften.



### 5. Grill sandwiches

Add **sandwiches** to grill or grill pan. Cover and cook over medium-low heat, turning occasionally, until **bread** is toasted and crisp and **mozzarella** is melted, 8-10 minutes. Transfer to a cutting board.



### 3. Make sauce

In a small bowl, combine **4 tablespoons tomato paste** (reserve rest for your own use) with **2 tablespoons vinegar**, **remaining garlic**, and **2 tablespoons oil**, and season with **salt** and **pepper**.



### 6. Make salad

Meanwhile, coarsely chop **olives** and transfer to a medium bowl. Add **remaining vinegar** and **2 tablespoons oil** and season to taste with **salt** and **pepper**. Add **spinach** and **remaining basil leaves** and toss. Cut **sandwiches** in half and serve with **salad**. Enjoy!