





Glazed Bacon Tartines

with Roasted Tomatoes and Shallots

 20-30min  4 Servings

Whether you are a fan of BLTs for lunch or dinner, our jacked-up sammy satisfies any time of day. We've roasted plum tomatoes to concentrate their pure tomato flavor, along with shallots to bring out their sweetness. The bacon is broiled with a sweet and spicy glaze that's just sweet enough to cut through the tangy, dressed arugula salad. A little mayo, a little toast...dinner is done! Cook, re...

What we send

- berbere spice blend
- shallot
- baby arugula
- extra thick cut bacon
- sherry wine vinegar
- plum tomatoes

What you need

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

Tools

- aluminium foil

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.

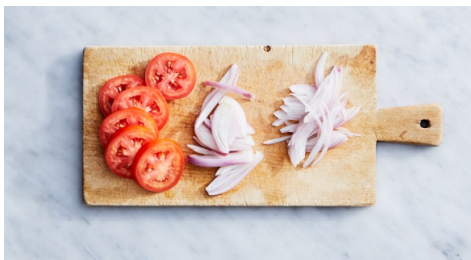
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 974.0kcal, Fat 53.1g, Proteins 54.6g, Carbs 66.6g



1. Prep ingredients

Preheat oven to 450°F with racks in the upper and middle third. Slice **tomatoes** crosswise ¼-inch thick. Trim ends from **shallot**, then halve, peel, and thinly slice **¼ of the shallot**; thickly slice the rest.



4. Make dressing

In a medium bowl, whisk **1 tablespoon of the remaining vinegar** with **1 tablespoon oil** and **1 teaspoon sugar glaze**. Add **thinly sliced shallot** and let sit.



2. Make sugar glaze

In a small bowl, combine **1½ tablespoons vinegar** with **3 tablespoons sugar**, and **berbere spice blend** and stir until sugar is dissolved. Line 2 baking sheets with foil and lightly **oil**.



5. Glaze bacon

Remove **tomatoes** and **shallot** from oven and turn on broiler. Carefully pour **bacon fat** into a heatproof cup and discard or save for another use. Spoon **remaining glaze** over bacon and broil until caramelized and glossy, 30 seconds-1 minute (watch closely as broilers vary).



3. Roast bacon and tomatoes

Arrange **tomato slices** and **thick-sliced shallots** on 1 sheet, and **bacon** on the 2nd. Drizzle tomatoes and shallots with **oil**, season with **salt** and **pepper**. Roast tomatoes and shallots on top rack until shallots are browned and tomatoes are tender, 10-15 minutes. Roast bacon on bottom rack until fat is rendered and bacon is lightly browned, 10-15 minutes.



6. Toast bread & assemble

Broil **bread** on top rack, turning once to toast, 1-2 minutes (watch closely as broilers vary). Spread **mayonnaise** on toast and top with **roasted tomatoes and shallot**. Add **arugula** to dressing and toss. Top bread with **arugula** and **glazed bacon**. (If bacon sticks to the pan, rewarm in oven briefly.) Serve open-faced with knife and fork, or close. Enjoy!