



Mushroom Tartines

with Green Apple & Kale Salad



20-30min



2 Servings

The key to this French-style open faced sandwich is browning the mushrooms. Flavorful, meaty cremini mushrooms are sautéed in butter over medium-high heat. Resist the urge to stir too often, and season with salt only after they've browned—salt extracts moisture and the mushrooms will brown best when dry. The tartines are served alongside a tart apple and kale salad for balance. Cook, relax, and...

What we send

- fresh thyme
- garlic
- baby kale
- granny smith apple
- crushed red pepper
- cremini mushrooms
- sherry vinegar

What you need

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

Tools

- box grater
- large skillet
- 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 750.0kcal, Fat 35.0g, Proteins 23.6g, Carbs 79.7g



1. Prepare mushrooms

Preheat oven to 425°F with top rack 6 inches from heat source. Clean **mushrooms** with a damp towel, then trim the stems and thinly slice caps. Chop **1 teaspoon thyme leaves** (save rest for own use). Peel **2 large garlic cloves**; finely chop **1 clove**, keep the **second clove** whole. Grate **fontina**, or cut into small cubes.



4. Prepare salad

Cut sides of **apple** from the core (discard core), then thinly slice. In a large bowl, whisk together **sherry vinegar**, **¾ teaspoon sugar**, and **2 tablespoons oil**. Season to taste with **salt** and **pepper**. Add **apple slices** and **kale** to bowl, and toss to coat.



2. Toast bread

Split **ciabatta rolls** horizontally, stopping $\frac{3}{4}$ of the way through. Open each roll so that it lays open like a book. Place rolls on a baking sheet, cut side-up. Toast on top oven rack until lightly golden, about 10 minutes, flipping halfway through. Rub the cut side of the bread with the **whole garlic clove**. Set aside.



5. Finish tartines

Preheat broiler. Top **toasted ciabatta** with **mushroom mixture** and sprinkle with **grated fontina**. Broil until golden brown, 1-2 minutes (watch closely as broilers vary). Sprinkle **tartines** with **a pinch each of salt and pepper**, and, if desired, **a pinch of red pepper flakes**.



3. Cook mushrooms

Heat **2 tablespoons oil** in a large skillet over medium-high. Add **mushrooms** and **garlic**. Cook, stirring, until mushrooms are browned, about 5 minutes. Add **thyme** and **a pinch of red pepper**. Cook until fragrant, about 1 minute. Remove from heat. Add **3 tablespoons water**, scraping browned bits with a spoon. Season with **¼ teaspoon salt** and **a few grinds of pepper**.



6. Serve

Serve **mushroom tartines** with **apple-kale salad** alongside. Enjoy!