



## New Orleans Veggie Muffuletta

with Spinach Salad



30-40min



2 Servings

Our vegetarian riff on the classic New Orleans muffuletta sandwich has a garlicky olive-caper spread, grilled yellow bell peppers, bright marinated tomatoes, and gooey fontina cheese. A spinach and tomato salad with a zippy red wine vinaigrette rounds out the meal. Cook, relax, and enjoy!



## What we send

- 2 cloves garlic
- yellow bell pepper
- vine-ripe tomato
- red wine vinegar
- Italian seasoning
- baby spinach

## What you need

- coarse salt
- freshly ground pepper
- olive oil

## Tools

- box grater

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 775.0kcal, Fat 52.7g, Proteins 18.7g, Carbs 54.9g



### 1. Grill peppers

Light grill or heat grill pan over medium-high. Halve and seed **pepper**. Cut each piece in half lengthwise. Toss with **2 teaspoons oil**, **¼ teaspoon of salt**, and **a few grinds pepper**. Transfer to grill. Cover. Cook over medium heat, turning occasionally, until lightly charred and softened, about 20 minutes. Transfer to cutting board; cover to keep warm.



### 4. Make olive spread

In a medium bowl, combine **olives**, **capers**, and **remaining chopped garlic** with **2 tablespoons of oil**.



### 2. Prep ingredients

Meanwhile, core **tomatoes**. Cut **one tomato** crosswise into ¼-inch slices. Chop **second tomato**. Peel and finely chop **garlic**. Coarsely chop **olives** and half of the **capers** (reserve remaining capers for your own use). Coarsely grate **cheese**. Cut **brioche buns** in half.



### 5. Grill rolls

Brush cut-side of **rolls** lightly with **oil**. Add to grill, cut-side down and grill until lightly charred, about 1 minute. Transfer to a cutting board and top each half with **cheese**. Return to the grill, cheese-side up; cover and cook over low heat until cheese begins to melt, 1-5 minutes, checking frequently. Return to the cutting board.



### 3. Make red wine vinaigrette

In a large bowl, whisk **vinegar** with **half of the garlic** and **½ teaspoon of Italian seasoning** (reserve remaining spice for your own use). Whisk in **2 tablespoons of oil**. Season with **¼ teaspoon of salt** and **a few grinds of pepper**. Add **chopped and sliced tomatoes** and toss very gently to combine.



### 6. Assemble sandwiches

Place a **grilled pepper** on each half, then top with **some of the olive spread**. Using a fork, lift **tomato slices** out of vinaigrette and divide between each half. Top the bottom halves with **a small handful of spinach**. Close the sandwiches and cut in half if desired. Add **remaining spinach** to the **chopped tomatoes** and **vinaigrette**, and toss to combine. Enjoy!