



New Orleans Veggie Muffuletta

with Spinach Salad



30-40min



4 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
- Italian seasoning
- yellow bell peppers
- vine-ripe tomatoes
- baby spinach
- red wine vinegar

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 659.0kcal, Fat 40.8g, Proteins 18.1g, Carbs 53.1g



1. Grill peppers

Light grill or heat grill pan over medium-high. Halve and seed **peppers**. Cut each piece in half lengthwise. Toss with **1½ tablespoons oil**, **½ 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 the **remaining garlic** with **3 tablespoons of oil**. Stir to combine.



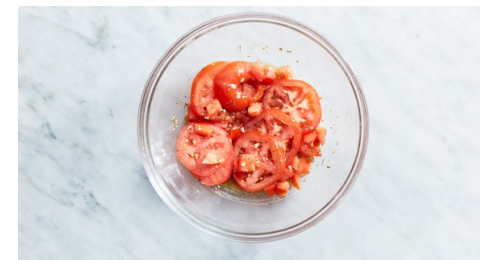
2. Prep ingredients

Meanwhile, core **tomatoes**. Cut **1½ tomatoes** crosswise into ¼-inch slices. Chop the **remaining tomato**. Peel and finely chop **garlic**. Coarsely chop **olives** and **capers**. 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 rolls to 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 **½ of the garlic** and **1 teaspoon of the Italian seasoning** (reserve remaining spice for your own use). Whisk in **3 tablespoons of oil**. Season with **½ teaspoon of salt** and **a few grinds of pepper**. Add tomatoes to the **red wine vinaigrette**. 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**. Toss to combine. Enjoy!