



Spring Vegetable Medley

with Dill and Creamy Cheese Bites



20-30min



2 Servings

This meal is a *scafata*—a classic vegetable dish from the Umbria region of Italy. Traditionally including fava beans, baby artichokes, fresh peas, and Swiss chard, it's a true celebration of spring time. Our version includes veggies much easier to prepare—sugar snap peas, asparagus, and zucchini. Folded in at the end is creamy fontina cheese that melts into lusciousness. A drizzle of olive oil a...

What we send

- fontina
- green asparagus
- packet vegetable broth concentrate
- zucchini
- scallions
- sugar snap peas
- white wine vinegar
- fresh dill
- mini whole wheat rolls ¹

What you need

- all-purpose flour ¹
- coarse salt
- freshly ground pepper
- olive oil

Tools

- 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

Wheat (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 386kcal, Fat 16g, Carbs 38g, Proteins 16g



1. Toast rolls

Preheat oven to 400°F. Split **rolls** and brush cut sides with **oil**. Arrange on a rimmed baking sheet and toast until golden and crisp, about 10 minutes.



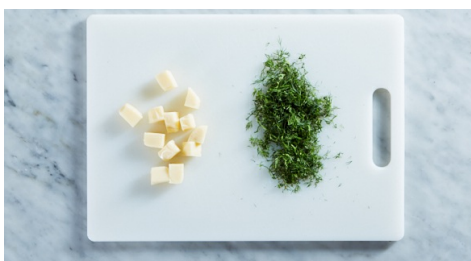
2. Prep vegetables

Meanwhile, trim and discard tough bottom ends from **asparagus**. Cut asparagus into 1-inch pieces. Trim **zucchini** and cut in half lengthwise. Cut crosswise into ¼-inch wide half-moons. Trim **scallion ends** and thinly slice. Cut **snap peas** into ½-inch wide diagonal slices.



3. Prep broth

In a small bowl, combine vinegar, vegetable broth, and 1 cup water.



4. Prep fontina & dill

Cut **fontina** into ½-inch pieces. Remove **dill** from sprigs and chop.



5. Sauté vegetables

Heat 1 tablespoon **oil** in a large skillet over medium-high. Add **asparagus**, **zucchini**, and **half of scallions**. Season with ¼ teaspoon **salt** and cook, stirring occasionally, until crisp-tender and bright green, about 4 minutes. Add **sugar snap peas** and cook, stirring occasionally, about 1 minute. Stir in 2 teaspoons **all-purpose flour** and cook, 1 minute more.



6. Finish sauté

Add **broth** to skillet and cook, scraping up browned bits stuck to the pan, and simmer until thickened, 2-3 minutes. Off the heat, add **cheese**, **remaining scallion**, and **half of dill**. Season to taste with **salt** and **pepper**. Spoon **vegetables** into bowls, garnish with **remaining dill**, and a drizzle of **olive oil**. Serve **toasted rolls** on the side. Enjoy!