





Mozzarella Toasts

with Mixed Beans & Spinach Salad

 ca. 20min  4 Servings

Sometimes you just need to get a healthy, satisfying dinner on the table in 20 minutes. We are here for you! Heavy on nutrition, light on work, this hearty spinach and mixed bean salad is dressed with a smoky, tangy vinaigrette. Cheese toasts made with fresh mozzarella add a decadent touch, while heart-healthy toasted almonds add crunch! Cook, relax, and enjoy!

What we send

- cans mixed beans
- garlic
- dijon mustard ¹⁷
- smoked paprika
- lemon
- fresh parsley
- baby spinach

What you need

- kosher salt
- freshly ground pepper
- olive oil

Tools

- box grater
- fine-mesh sieve
- medium 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

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 719kcal, Fat 39g, Carbs 56g, Proteins 33g



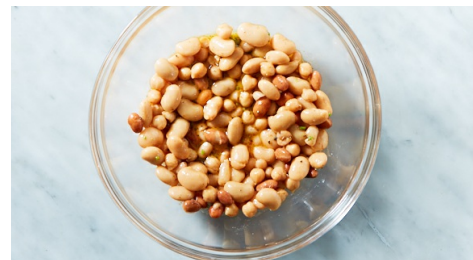
1. Prep ingredients

Preheat broiler with rack in top position. Drain and rinse **beans**. Pick **parsley leaves** from stems; finely chop **stems** and keep **leaves** whole, keeping them separate. Coarsely chop **almonds**. Peel **1 large clove garlic**. Grate **mozzarella** on large holes of box grater.



4. Toast bread

Place **bread** on a rimmed baking sheet and brush both sides with **oil**. Toast bread 1-2 minutes per side (watch closely as broilers vary). Rub **garlic clove** all over one side of each slice.



2. Dress beans

Squeeze **2½ tablespoons lemon juice** into a large bowl and whisk in **mustard**, **½ teaspoon of the paprika** (save rest for own use), and **¼ cup oil**. Add **beans** and **parsley stems** to **dressing**, toss to combine, and season to taste with **salt** and **pepper**.



5. Finish cheese toasts

Top **toasts** with **mozzarella** and spread to the edges. Broil on top rack until cheese is melted and bubbly, 1-2 minutes (watch closely as broilers vary). Season lightly with **salt** and **pepper**.



3. Toast nuts & warm beans

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **almonds** and cook, stirring occasionally, until toasted and fragrant, about 2 minutes. Transfer almonds to a small bowl and sprinkle with **salt**. Add **bean mixture** to skillet, reduce heat to low, and toss to warm through slightly, about 2 minutes.



6. Serve

Return **bean mixture** to same bowl, add **parsley leaves** and **spinach**, and toss to combine. Serve **salad** with **cheese toast** and sprinkle all over with **chopped almonds**. Enjoy!