



Kale & Mozzarella Grinder

with Marinated Tomato Salad



20-30min



4 Servings

Up your meatless dinner plans with this ooey-gooey vegetarian grinder! Hearty curly kale, sautéed in garlic and then topped with grated fresh mozzarella, makes up the "meat" of the sandwich. Tangy peppadews pile on top for brightness in each bite. Marinated tomato salad, which is served alongside, can also be spooned on top of the sandwich for an even more flavorful bite. Cook, relax, and enjoy!

What we send

- mozzarella ⁷
- garlic
- grape tomatoes
- curly kale
- hero rolls ¹
- peppadew peppers ¹²
- red wine vinegar
- scallions

What you need

- coarse kosher salt
- freshly ground pepper
- olive oil

Tools

- box grater
- 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), Milk (7), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 597kcal, Fat 39g, Carbs 44g, Proteins 19g



1. Prep kale

Strip **kale leaves** from **stems**; discard stems. Stack leaves, cut in half lengthwise, and then thinly slice crosswise. Transfer to a large bowl. Drizzle with **1 tablespoon oil** and **¼ teaspoon salt**. Gently squeeze 8-10 times with your hands until kale is wilted.



4. Cook kale

Heat **3 tablespoons oil** in large skillet over medium. Add **chopped garlic**; cook, stirring, 1-2 minutes. Add **kale**, **½ cup water**, **½ teaspoon salt**, and **a few grinds pepper**. Cover and cook until softened, 5-6 minutes. Top with **mozzarella**. Remove from heat. Cover skillet and let stand 5 minutes. Preheat broiler with top rack 6 inches from heat source.



2. Prep ingredients

Peel **3 large cloves garlic**; finely chop **2 cloves**, keep **3rd clove whole**. Coarsely grate **mozzarella** on the large holes of the box grater. Thinly slice **peppadews**.



5. Prep rolls

Split **rolls** lengthwise, opening them like a book. Brush both sides generously with **oil**. Transfer to a rimmed baking sheet.



3. Marinate tomatoes

Halve **tomatoes**. Trim ends from **scallions**, then thinly slice. Transfer tomatoes and scallions to medium bowl. Drizzle with **vinegar**, **3 tablespoons oil**, **½ teaspoon salt**, and **a few grinds of pepper**. Let stand at room temperature, stirring occasionally, until step 6.



6. Finish & serve

Broil **rolls**, flipping once, until golden brown, about 1 minute per side. (Watch closely, as ovens vary.) Transfer to work surface, then rub cut-sides with **remaining whole garlic clove**. Using a slotted spoon, divide **cheesy kale** between rolls, leaving any juices behind, and top with **peppadews**. Serve **tomato salad** alongside. Enjoy!