



## Fajita French Bread Pizza

with Peppers & Onions



ca. 20min



2 Servings

Pepitas are shell-less pumpkin seeds that have been roasted and lightly salted. These delightful seeds add a nutty-toasted flavor and crunch to dishes, and are also great for snacking!

## What we send

- Italian hero roll <sup>1</sup>
- green bell pepper
- canned tomato paste
- romaine heart
- plum tomatoes
- roasted, salted pumpkin seeds
- taco seasoning
- fresh cilantro
- sharp cheddar cheese <sup>7</sup>
- yellow onion

## What you need

- apple cider vinegar
- kosher salt & ground pepper

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

## Nutrition per serving

Calories 870kcal, Fat 48g, Carbs 90g, Proteins 23g



### 1. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Halve **pepper**, remove stem, core and seeds, then thinly slice crosswise. Halve, peel and thinly slice **all of the onion**. Split **rolls** in half lengthwise. Coarsely grate **cheddar** on the large holes of a box grater. Core and chop **tomato**. Finely chop **cilantro leaves and stems** together.



### 4. Toast bread

Brush **rolls** on both sides with **oil**. Broil on top oven until golden-brown on both sides, about 1 minute per side (watch closely as broilers vary). Remove from oven and transfer to a rimmed baking sheet, cut side-up.



### 2. Sauté peppers & onions

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **onions, peppers, ¼ teaspoon salt**, and **a few grinds pepper**. Cook, stirring, until crisp-tender, about 7 minutes. Transfer to a plate.



### 5. Broil pizzas

Spread **tomato sauce** on cut side of **toasted rolls**, then top with **peppers, onions, and cheese**. Broil on top oven until cheese is bubbling, 1-2 minutes (watch closely as broilers vary).



### 3. Build tomato sauce

Heat **1 tablespoon oil** in same skillet over medium. Add **2¼ teaspoons taco seasoning** and cook until fragrant, about 30 seconds. Add **all of the tomato paste** and **¼ cup water** to skillet and cook, stirring, until smooth, about 30 seconds more. Remove from heat and season to taste with **salt and pepper**.



### 6. Make salad & serve

Thinly slice **romaine** crosswise, discarding end. In a large bowl, whisk **1 tablespoon vinegar** with **2 tablespoons oil**. Season to taste with **salt and pepper**. Add **romaine, tomatoes, all but 1 teaspoon of the chopped cilantro**, and **half of the pepitas**; toss to combine. Garnish **pizzas** with **remaining cilantro** and **pepitas**. Enjoy!