



DINNERLY



ONE POT

FAST

Cheesy Ciabatta Melts with Red Pepper Pesto & Spinach Salad

 ca. 20min  2 Servings

Are you: A) time crunched B) hungry C) stressed out D) sick of planning meals? If you are one or any of the above, this meal is going to be your new bestie. The red pepper pesto is already made (and super delish, if we do say so ourselves) so all you need to do is put these cheesy melts together, bake them until bubbly, and throw together a salad. We've got you covered!

WHAT WE SEND

- cucumber
- ciabatta rolls ^{1,6}
- mozzarella ⁷
- roasted red pepper pesto ⁷
- baby spinach
- garlic

WHAT YOU NEED

- apple cider vinegar
- kosher salt & ground pepper
- olive oil

TOOLS

- rimmed baking sheet

ALLERGENS

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 730kcal, Fat 28g, Carbs 66g, Proteins 26g



1. Prep ingredients

Split **ciabatta rolls**, if necessary. Thinly slice **all of the mozzarella**. Peel **1 large garlic clove** and keep whole. Halve **cucumber** lengthwise, then thinly slice into half moons.



2. Make dressing

In a medium bowl, whisk together **1 tablespoon vinegar**, **2 tablespoons oil**, and **a generous pinch each salt and pepper**.



3. Broil ciabatta

Preheat broiler with top rack 6 inches from heat source. Place **ciabatta** on a rimmed baking sheet, cut-sides up. Drizzle with **oil** and season with **salt** and **pepper**. Broil until lightly golden on both sides, 1–2 minutes per side (watch closely). Rub cut-sides with **whole garlic clove**.



4. Assemble melts

Spread **red pepper pesto** on cut-sides of **toasted ciabatta**. Top with **sliced mozzarella**. Return to oven and broil until cheese is melted and bubbly, 2–4 minutes (watch closely).



5. Dress salad & serve

Toss **spinach** and **cucumbers** with **dressing**; season to taste with **salt** and **pepper**. Cut cheesy ciabatta melts into quarters, if desired. Serve with salad alongside. Enjoy!



6. Take it to the next level

You can treat these cheesy melts as you would your favorite pizza slice and pile them high with toppings like browned Italian sausage, olives, mushrooms, onions—whatever you like!