



## Cheesy Pizza Beans

with Spinach & Garlic Bread



20-30min



2 Servings

Cheesy. Pizza. Beans. Yes, that's right, pizza beans. Tender beans make up the base of this dish, loaded with the familiar flavors of, you guessed it, pizza! The beans simmer with onions, tomato paste, and a classic pizza seasoning blend. Then they are topped with fresh baby spinach and melty mozzarella cheese for a hearty vegetarian dish, even the pickiest of eaters will love.



## What we send

- canned mixed beans
- tomato paste
- plum tomatoes
- garlic
- red onion
- baby spinach
- pizza spice blend
- mozzarella <sup>7</sup>
- Italian hero roll <sup>1</sup>

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- box grater or microplane
- fine-mesh sieve
- ovenproof skillet

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 810kcal, Fat 31g, Carbs 100g, Proteins 37g



### 1. Prep ingredients

Preheat broiler with racks in the center and upper third. Peel and finely chop **2 teaspoons garlic**. Peel and cut **onion** into ½-inch pieces. Cut **tomatoes** into ½-inch pieces. Split **roll** lengthwise, then drizzle cut-sides with **oil**. In a small bowl, mash together **2 tablespoons butter** and half of the chopped garlic. Drain **beans**, then rinse well.



### 4. Add beans & spinach

Stir in **tomatoes**, **1 teaspoon of the pizza seasoning**, and **¼ cup water**. Increase heat to medium-high. Cook until tomatoes are warm and slightly broken down, 2-3 minutes. Fold in drained **beans** and **spinach**. Cover and cook until spinach is barely wilted, 1-2 minutes. Stir in **½ tablespoon water**, if skillet seems dry.



### 2. Prep garlic bread

Dot cut-sides of **roll** with **garlic butter**, then season with **salt** and **pepper**. Transfer to a large piece of aluminum foil. Close the roll, then wrap tightly in foil. Broil on center oven rack until butter is melted and bread is warm, 10-15 minutes. Remove from oven, and keep wrapped in foil until step 6. Leave broiler on.



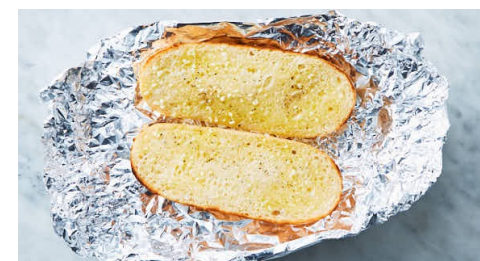
### 5. Broil beans

Coarsely grate **cheese** on the large holes of a box grater. Season **beans** to taste with **salt** and **pepper**, then top with cheese. Broil on upper oven rack until cheese is melted and browned in spots, 2-3 minutes (watch closely, as broilers vary.) Let stand for 5 minutes. Leave broiler on.



### 3. Build sauce

In a medium ovenproof skillet, heat **1 tablespoon oil** over medium-high. Add **onions** and season with **salt** and **pepper**. Cook, stirring, until onions are tender and lightly browned in spots, about 4 minutes. Reduce heat to medium, then add **remaining chopped garlic** and **2 tablespoons of the tomato paste**. Cook, stirring, until garlic is fragrant, about 30 seconds.



### 6. Finish & serve

Carefully unwrap **garlic bread** and arrange cut-sides up on foil. Broil on upper oven rack until lightly browned around the edges, 1-2 minutes, then cut each half into 4 pieces. Serve **cheesy pizza beans** with **garlic bread** alongside. Enjoy!