



Grilled Veggie Skewers

with Arugula Salad & Creamy Pesto



30-40min



2 Servings

If you don't have a grill or grill pan, this recipe is just as tasty cooked in the oven. Preheat the oven to 450°F with a rack in the upper third. Place the veggie skewers on a rimmed baking sheet, and roast vegetables until tender and lightly charred, about 12 minutes.

What we send

- white button mushrooms
- zucchini
- grape tomatoes
- skewers
- pesto basil ⁷
- mayonnaise ^{3,6}
- arugula
- garlic
- ciabatta ^{1,6}

What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar

Tools

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), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 690kcal, Fat 47g, Carbs 59g, Proteins 19g



1. Prep ingredients

Soak skewers in a shallow bowl or baking dish filled with water. Trim and discard **mushroom** stems, then wipe caps with a damp paper towel. Trim and discard ends from **zucchini**, then halve lengthwise and cut into $\frac{3}{4}$ -inch thick half-moons.



2. Season skewers

In a medium bowl, combine **mushrooms, zucchini, half of the grape tomatoes** (save rest for own use), and **2 tablespoons of the pesto**, tossing to coat. Season with **salt** and **pepper** and drizzle generously with **oil**. Thread onto skewers, alternating vegetables. Wipe out bowl and reserve for step 4.



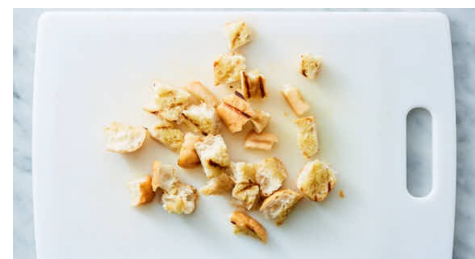
3. Grill skewers

Lightly **oil** grates of grill or grill pan, then heat over medium-high. Transfer skewers to grill, cover, and reduce heat to medium. Cook, turning occasionally, until vegetables are tender and browned in spots, about 12 minutes. Transfer to plates. Leave grill on.



4. Make dressing & mayo

Meanwhile, peel and finely chop $\frac{1}{2}$ **teaspoon garlic**. In same bowl, combine garlic, **1 teaspoon each vinegar and water**, and **1 tablespoon oil**. Season with **salt** and **pepper**. In a small bowl, stir to combine **mayonnaise** and **2 tablespoons of the pesto**, then season to taste with **salt** and **pepper**.



5. Grill ciabatta

Split **ciabatta**, then generously brush with **oil**. Transfer to grill or grill pan. Cook until lightly charred on both sides, about 2 minutes per side. Transfer to cutting board. Cut or tear into bite-size pieces.



6. Make salad & serve

Transfer **croutons** and **arugula** to bowl with **dressing**, toss gently to combine. Serve **vegetable skewers** with **creamy pesto mayo** and **arugula salad**. Enjoy!