



## Roasted Vegetable Sandwiches

with Basil Mayo & Kale Salad



30-40min



4 Servings

This dish combines three of our favorite things: vegetables, sandwiches, and of course, eating with our hands (while we do suggest a fork for the kale salad, your dinner table rules are not ours to determine). Quickly rubbing toasted ciabatta with a garlic clove gives it amazing flavor, and basil mayo will be your new favorite condiment, we promise. Cook, relax, and enjoy!



## What we send

- garlic
- plum tomatoes
- cremini mushrooms
- lemon
- baby kale
- fresh basil

## What you need

- coarse salt
- freshly ground pepper
- olive oil

## Tools

- 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

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 570.0kcal, Fat 28.7g, Proteins 14.0g, Carbs 66.0g



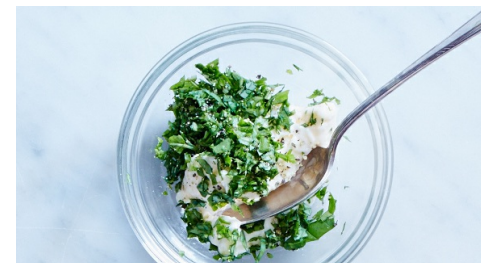
### 1. Prep vegetables

Preheat oven to 425°F with rack in the center. Trim stem ends from **mushrooms**, then slice caps ¼-inch thick. Slice **tomatoes** ½-inch thick.



### 2. Roast vegetables

Place **mushrooms** on one half of a rimmed baking sheet and **tomatoes** on the other half. Drizzle all with **3 tablespoons oil** and season with **¼ teaspoon each salt and pepper**; toss to coat. Roast until tomatoes are soft and mushrooms are golden brown, 16-18 minutes.



### 3. Make basil mayo

Pick **basil leaves** from stems; finely chop leaves, discarding stems. Add basil and **mayonnaise** to a small bowl, season with **salt** and **pepper**, and stir to combine.



### 4. Add kale & toast bread

Scatter **⅓ of the baby kale** on top of mushrooms. Drizzle with **2 teaspoons oil** and season with **a pinch of salt**. Continue to roast until kale wilts and crisps slightly, 3-5 minutes. Meanwhile, cut **ciabatta rolls** in half horizontally and place directly on oven rack until lightly toasted, 2-3 minutes (watch closely).



### 5. Make salad

Meanwhile, squeeze **1½ tablespoons lemon juice** into a large bowl. Add **2 tablespoons oil**, **¼ teaspoon each salt and pepper**, and whisk to combine. Add **remaining baby kale** and toss to coat.



### 6. Assemble sandwiches

Peel **1 large garlic clove** and rub on cut sides of **rolls**. Spread **basil mayonnaise** on top half of each roll. Divide **tomatoes**, **mushrooms**, and **roasted kale** between bottom halves, close **sandwiches**, and cut in half. Serve **sandwiches** with **kale salad** on the side. Enjoy!