





White Bean & Kale Tartines

with Roasted Squash & Parmesan Frico

 30-40min  2 Servings

Get your frico on with these vegetarian tartines—which is fancy speak for delicious open-faced sandwiches. They're loaded with garlicky cannellini bean mash, tender and crisped kale, and sweet butternut squash. The sage-Parmesan frico, basically a melted cheese chip, is the piece d'resistance! Use a knife and fork OR you can pick them up like toast! Who doesn't love eating with their hands? Coo...

What we send

- garlic
- cannellini beans
- curly kale
- butternut squash
- fresh sage
- yellow onion
- lemon

What you need

- coarse kosher salt
- freshly ground pepper
- olive oil
- sugar

Tools

- medium saucepan
- potato masher or fork
- 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 752.0kcal, Fat 30.7g, Proteins 25.4g, Carbs 97.7g



1. Prep ingredients

Preheat oven to 450°F. Cut **squash** into ½-inch cubes. Halve **onion**; peel and finely chop. Strip **kale leaves** from stems, chop leaves into bite-size pieces. In a medium bowl, massage **kale** with **¼ teaspoon salt, a few grinds pepper, and 1 tablespoon each oil and water**. Pick **sage leaves**; finely chop. Peel **2 large cloves garlic**; finely chop 1, leave 2nd clove whole.



4. Make Parmesan frico

Switch oven to broil with rack in upper third. Grease a rimmed baking sheet. Finely grate **Parmesan**. Place in a small bowl and mix with **remaining chopped sage**. Spread **Parmesan-sage** mixture into two, 4-inch circles on prepared baking sheet. Broil until golden brown on the edges and bubbling, about 2 minutes. Let cool on sheet pan until ready to serve.



2. Roast vegetables

On a baking sheet, toss **squash** with **1 tablespoon oil, ¼ teaspoon salt, and a few grinds pepper**. Roast in oven about 15 minutes, tossing halfway through, until golden brown and tender. Add **kale** to pan and roast about 4 minutes, or until kale is tender, bright green, and crisp in spots. Transfer to a bowl. Wipe sheet pan clean, reserve for step 5.



5. Toast bread

Cut **ciabatta** into ⅓-inch thick slices and brush lightly with **oil** on both sides. Place on a sheet pan and broil until golden brown and crisp, about 1 minute per side. Rub each slice with **remaining garlic clove**.



3. Make bean mash

Meanwhile, heat **1 tablespoon oil** in a medium saucepan over medium-high. Add **onion**, cook until golden, 4-5 minutes. Add **chopped garlic** and **½ of sage**, cook until fragrant, 30 seconds. Add **beans and their liquid**; simmer, mashing with potato masher or fork, until liquid is completely reduced, 6-9 minutes. Stir in **1 tablespoon oil**; season with **salt** and **pepper**.



6. Assemble sandwiches

Squeeze **1 tablespoon lemon juice** into a small bowl. Whisk in **2 tablespoons oil, ⅓ teaspoon sugar, salt, and pepper**. Toss **kale** and **squash** with **half of the dressing**. Spread **toasts** with **bean mash**, top with **kale** and **squash**. Drizzle all over with **remaining dressing**. Use a spatula to remove **fricos** from sheet pan (it's ok if it breaks!) and crumb...