

martha

&

MARLEY SPOON

Tomato & Mozzarella Sliders

with Basil & Balsamic Kale Salad



20-30min



2 Servings

These sliders are little pockets of mozzarella heaven. The buns are quickly rubbed with garlic and crisped with Parmesan under the broiler. Soft and warm, they envelop fresh, cool slices of tomato and mozzarella. For a balanced meal and crunch, we've added a simple kale salad. Cook, relax, and enjoy!

What we send

- balsamic vinegar
- fresh basil
- curly kale
- 2 cloves garlic
- plum tomatoes

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 760.0kcal, Fat 37.8g, Proteins 35.9g, Carbs 65.2g



1. Prep salad ingredients

Cut garlic clove in half, peel and finely mince one half. Finely grate parmesan cheese. Remove stems from kale. Roll up leaves and finely slice crosswise into thin ribbons.



2. Dress salad

Place kale in a large bowl with $\frac{1}{2}$ the parmesan cheese. Whisk together vinegar, minced garlic, $\frac{1}{4}$ teaspoon salt and 2 tablespoon olive oil. Toss with kale.



3. Prep sliders

Cut tomato and mozzarella into 6 slices each. Remove basil leaves from stems.



4. Toast buns

Preheat broiler with rack 4 inches from heat source. Open slider buns and place on a rimmed baking sheet. Drizzle with olive oil and season with salt and pepper. Broil until lightly toasted, about 45 seconds.



5. Add garlic and cheese

Rub cut sides of garlic clove on toasted buns then sprinkle with remaining parmesan cheese. Return to broiler until cheese melts, about 20 seconds.



6. Finish sandwiches

Place 1 tomato slice on top of bun bottom and season with salt and pepper. Top with mozzarella and a few leaves of basil. Put on tops and serve with kale salad. Enjoy!