

DINNERLY

Cheesy Zucchini Parm Hero with Crisp Green Salad



20-30min



2 Servings

We have many personal heroes. The list is so long, it's hard to know how to start really shouting out all of the heroes that have touched us in our lives. We don't want to leave any out. There's chicken parm hero. Italian combo hero. Philly cheesesteak hero. Oh, and of course, this loaded veggie-take on a classic hero. We've got you covered!

WHAT WE SEND

- zucchini
- romaine hearts
- garlic
- 1 baguette¹
- 8 oz marinara sauce
- 2 oz shredded fontina⁷
- ¼ oz pizza spice blend

WHAT YOU NEED

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

TOOLS

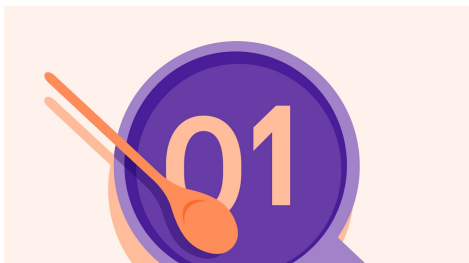
- rimmed baking sheet
- small saucepan

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 48g, Carbs 73g, Protein 28g



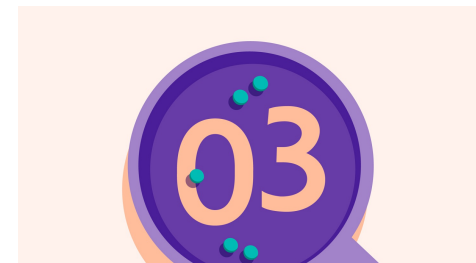
1. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Trim ends from **zucchini**, then cut into ¼-inch planks. Peel **3 large garlic cloves**; roughly chop 2 cloves, leaving 1 clove whole. In a medium bowl, whisk **1 tablespoon vinegar** and **2 tablespoons oil**. Season generously with **salt** and **pepper**. Thinly slice **mozzarella**. Split **rolls** in half horizontally.



2. Broil zucchini

On a rimmed baking sheet toss **zucchini** with **2 tablespoons oil**, **1 teaspoon of the Italian seasoning**, and a **generous pinch each salt and pepper**. Broil on the top oven rack until lightly charred and softened, flipping halfway through, 10–12 minutes (watch closely as broilers vary). Add **zucchini** and **half of the chopped garlic** to bowl with dressing.



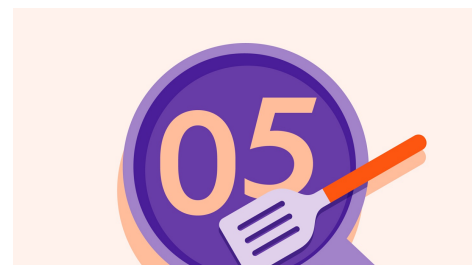
3. Make sauce

Heat **1 tablespoon oil** and **remaining chopped garlic** in a small saucepan over medium-high until sizzling, 1 minute. Add **¼ cup tomato paste**. Cook, stirring, until it darkens slightly, 2 minutes. Stir in **¾ cup water**, **¼ teaspoon salt**, and **½ teaspoon each of the Italian seasoning and sugar**. Bring to a boil. Simmer until **sauce** is reduced to ½ cup, about 5 minutes.



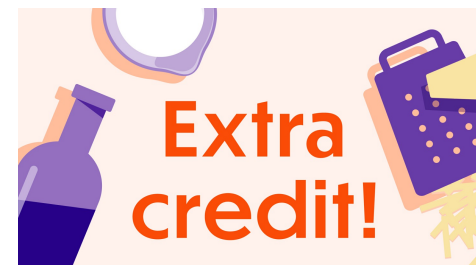
4. Assemble sandwiches

Brush cut sides of **rolls** generously with **oil**. Sprinkle with **salt** and **pepper**. Place on baking sheet and broil on top oven rack until golden brown, 1–3 minutes (watch closely). Rub cut sides with **whole garlic clove**. Divide **zucchini** between the **2 halves**, leaving unabsorbed dressing behind in bowl. Top **zucchini** with **2 tablespoons sauce** per roll, then **mozzarella**.



5. Broil sandwiches & serve

Place assembled **sandwich halves** on baking sheet. Broil on top oven rack until **mozzarella** is just melted, 1–2 minutes. Close sandwiches and halve, if desired. Halve **romaine** lengthwise, then cut crosswise into thin ribbons, discarding ends. Toss **romaine** with **reserved dressing** and serve alongside **sandwiches**, with **remaining sauce** on the side for dipping. Enjoy!



6. Take it to the next level

Make this salad a chopped salad by adding chopped cukes, tomatoes, radishes, pepperoncini, shallots, olives—whatever you've got!