

DINNERLY



FAST

LOW CALORIE

Broiled Tomato Caprese Salad with Parmesan Croutons & Mozzarella



ca. 20min



2 Servings

We took the iconic Caprese salad to the next level by broiling sweet grape tomatoes—which is the kind of simple, but game-changing move that we tend to be most proud of. It's not about reinventing the wheel—just about making dinner delightful. We've got you covered!

WHAT WE SEND

- ciabatta roll ^{1,6}
- grape tomatoes
- romaine heart
- garlic
- mozzarella ⁷
- Parmesan ⁷
- fresh basil

WHAT YOU NEED

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

TOOLS

- aluminium foil
- microplane or grater
- rimmed baking sheet

ALLERGENS

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 620kcal, Fat 40g, Carbs 49g, Proteins 24g



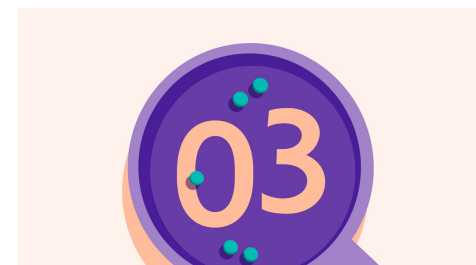
1. Broil tomatoes

Preheat broiler with top rack 6 inches from heat source. On a rimmed baking sheet, toss **all but ½ cup of tomatoes** with **1½ tablespoons oil** and **a generous pinch each salt and pepper**. Broil tomatoes on top oven rack until tomatoes are browned in spots, 8–10 minutes (watch closely).



2. Make vinaigrette

Peel and finely chop **½ teaspoon garlic** into a large bowl. Stir in **2 teaspoons vinegar**, **a pinch each sugar and salt**, and **2 tablespoons oil**. Transfer **broiled tomatoes** and **any oil** to bowl with the **vinaigrette**, gently stirring to combine; season to taste with **salt** and **pepper**. Set baking sheet aside.



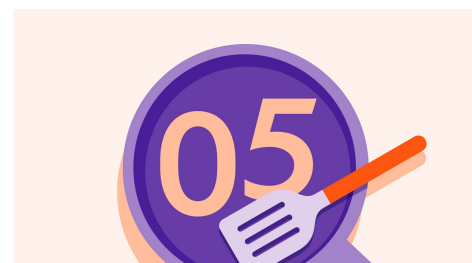
3. Broil Parmesan croutons

Finely grate **Parmesan**. Separate **ciabatta roll halves**, then cut crosswise into 1-inch croutons. Line same baking sheet with foil, add croutons, then generously drizzle with **oil**; season with **a pinch each salt and pepper**. Top with Parmesan, then broil on top oven rack until croutons are browned and Parmesan is melted, 2–3 minutes.



4. Prep ingredients

Pick **basil leaves** from stems, then discard stems. Halve **remaining tomatoes**. Halve **mozzarella**, then thinly slice into half-moons. Trim end from **romaine**, then halve lengthwise and cut each half crosswise into ½-inch ribbons, discarding end.



5. Finish & serve

Transfer **romaine** and **halved tomatoes** to bowl with **roasted tomatoes** and **vinaigrette**; toss to combine. Season to taste with **salt** and **pepper**. Serve **broiled tomato caprese salad** topped with **mozzarella** and **basil leaves** arranged in an overlapping pattern; season with **salt** and **pepper**. Garnish with **Parmesan croutons**. Enjoy!



6. Make it meaty!

While some might be down with the veggie-heavy qualities of this delicious salad, others might be missing the meat. Marinate and grill or broil chicken or shrimp for an easy addition.