



Eggplant Parm Grilled Cheese

with Spinach Salad



20-30min



2 Servings

Grilled what??? That's right, Eggplant Parm Grilled Cheese! We've combined 2 favorite classics and put them on a grill for toasty, ooey-goey perfection. Using a grill eliminates some of the wickedly delicious fat of frying (don't worry, you won't suffer!) and imparts a bit of smoky goodness. Plus whole-grain bread, while virtuous in theory, lends a nice crisp bite to the sandwich. Cook, relax,...

What we send

- 1 eggplant
- 8 oz marinara sauce
- ¼ oz fresh basil
- 3 oz baby spinach
- 2 oz basil pesto ¹
- garlic
- 3¾ oz mozzarella ¹
- ¾ oz Parmesan ¹
- 1 ciabatta roll ²

What you need

- coarse salt
- freshly ground pepper
- olive oil

Tools

Allergens

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 740kcal, Fat 44g, Carbs 53g, Protein 26g



1. Prep eggplant

Light a grill if using and **oil** grates. Trim ends from **eggplant** and, using a vegetable peeler, remove **half of the peel** in strips, running the length of the eggplant (leaving stripes of peel remaining). Cut eggplant crosswise into ½-inch thick rounds. Grate or very finely chop **garlic**. Slice **mozzarella**.



4. Build sandwiches

Brush **remaining garlic oil** onto 1 side of each **slice of bread** (adding more oil if necessary) and arrange, oiled-side down, on a work surface. Spread **each of the slices** with **tomato sauce** and top each with **mozzarella**. Add **eggplant** and **half of the basil leaves** to 2 slices. Close sandwiches and press gently.



2. Grill eggplant

Preheat a grill pan on high if using. In a small bowl, combine **3 tablespoons oil** with **half of garlic**. Brush **most of garlic oil** onto eggplant; season with **salt** and **pepper**. Add to grill and cook over medium heat, turning once or twice, until soft and charred in spots, 6-8 minutes. Transfer to a plate; press lightly with a spatula to soften.



5. Grill sandwiches

Add **sandwiches** to grill or grill pan. Cover and cook over medium-low heat, turning occasionally, until **bread** is toasted and crisp and **mozzarella** is melted, 8-10 minutes. Transfer to a cutting board.



3. Make sauce

In a small bowl, combine **2 tablespoons tomato paste** (reserve rest for your own use) with **1 tablespoon vinegar**, **remaining garlic**, and **1 tablespoon oil**, and season with **salt** and **pepper**.



6. Make salad

Meanwhile, **coarsely chop olives** and transfer to a medium bowl. Add **remaining vinegar** and **1 tablespoon oil** and season to taste with **salt** and **pepper**. Add **spinach** and **remaining basil leaves** and toss. Cut **sandwiches** in half and serve with **salad**. Enjoy!