

DINNERLY



Broccoli Parm Hero with Italian Salad & Marinara



20-30min



2 Servings

Dinnerly's resident dietitian is bringing you meals that are both ultra-satisfying and super nourishing. Has a meatless meal ever looked this good? When you've got perfectly roasted broccoli, melty fontina, and marina sauce coming together, anything is possible. We've got you covered!

WHAT WE SEND

- ½ lb broccoli
- 1 pkt balsamic vinaigrette
- 2 mini baguettes ¹²
- 8 oz marinara sauce
- 2 oz shredded fontina ³
- 1 romaine heart

WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- microwave

ALLERGENS

Soy (1), Wheat (2), Milk (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 710kcal, Fat 30g, Carbs 97g, Protein 23g



1. Prep & make dressing

Preheat oven to 450°F with a rack in the top position.

Cut **broccoli** into large 2-inch florets, if necessary. Peel **1 garlic clove** and reserve for step 4.



2. Roast broccoli

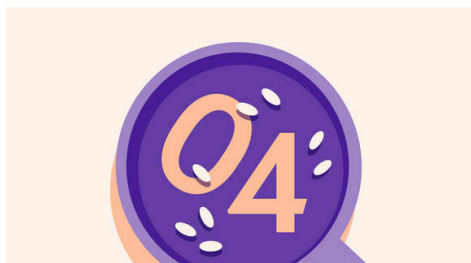
On a rimmed baking sheet, toss **broccoli** with **2 tablespoons oil** and a **generous pinch each of salt and pepper**. Roast on top oven rack until tender and charred in spots, about 15 minutes. Transfer to a plate; switch oven to broil.



3. Broil bread & heat sauce

Split **bread** and brush cut sides generously with **oil**. Sprinkle with **salt** and **pepper**. Place on same baking sheet, cut-side up; broil on top oven rack until golden-brown, 1–3 minutes (watch closely as broilers vary).

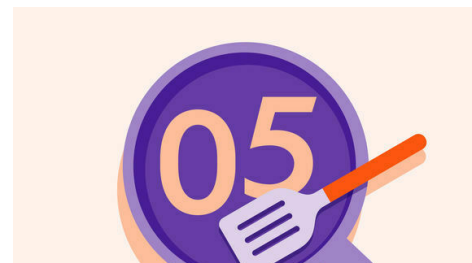
Add **marinara sauce** to a microwave-safe bowl; microwave until warmed through (or add to a saucepan and warm on stovetop).



4. Assemble sandwich & broil

Rub **whole garlic clove** on cut sides of **bread**, then divide **broccoli** between bottom halves. Top each with **2 tablespoons marinara sauce**, then sprinkle with **cheese**.

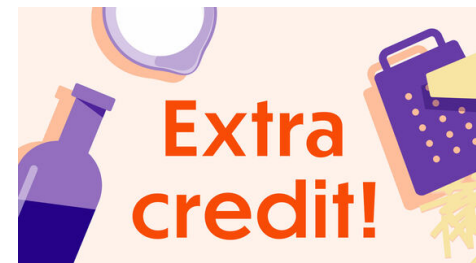
Broil on top oven rack until cheese is just melted, 1–2 minutes. Close **sandwiches** (halve, if desired).



5. Make salad & serve

Halve **lettuce** lengthwise, then thinly slice crosswise, discarding end. Transfer to a medium bowl and add **balsamic dressing**; toss to combine.

Serve **broccoli parm hero** with **salad** alongside and **remaining marinara sauce** for dipping. Enjoy!



6. More plant-based protein!

Roast some chickpeas with the broccoli in step 2, then add them to the sandwiches or toss them into the salad.