



Broccoli Rabe Grinders

with Mozzarella and Tomato Sauce



30-40min



2 Servings

Call it whatever you want—sub, hero, grinder—we call it delicious. It's a vegetarian version of our favorite kind of sandwich, layered with melted fresh mozzarella and a tangy homemade tomato sauce. Be sure to cook all of the vegetables until they're tender (go on, try a piece before you assemble) so you don't have any awkward sandwich-eating moments. Cook, relax and enjoy!

What we send

- fennel
- fresh basil
- can cherry tomatoes
- broccoli rabe
- cloves garlic
- red onion

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- large skillet
- small saucepan

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 880.0kcal, Fat 34.4g, Proteins 38.2g, Carbs 98.1g



1. Prep vegetables

Preheat oven to 425°F. Halve, peel, and thinly slice red onion. Cut fennel into quarters, remove core, and thinly slice. Peel and finely chop 2 garlic cloves. Peel and thinly slice remaining garlic clove and roughly chop broccoli rabe.



2. Roast vegetables

Toss onion and fennel with 2 tablespoons oil and season with salt and pepper. Roast, shaking pan halfway through, until golden and tender, 20-25 minutes.



3. Make sauce

Meanwhile, heat 1 tablespoon oil in a small saucepan over medium-high. Add chopped garlic and cook, stirring, until fragrant, 1 minute. Add tomatoes and season with salt and pepper. Bring to a simmer, breaking up tomatoes with a wooden spoon (or potato masher if you have it), and cook until slightly reduced, about 5 minutes.



4. Sauté broccoli rabe

Heat 1 tablespoon oil in a large skillet over medium-high. Add sliced garlic and cook, stirring, until fragrant, about 1 minute. Add broccoli rabe, ¼ cup water and season with salt. Cook, tossing often, until tender and wilted, 3-5 minutes.



5. Toast rolls

Split rolls lengthwise but leave edge attached. Open and place on a separate rimmed baking sheet. Drizzle cut sides with oil and toast in the oven until golden, about 5 minutes. Slice mozzarella and divide between rolls. Return to oven and bake until melted, about 5 minutes.



6. Build sandwiches

Remove any large stems from basil leaves. Top each sandwich with a little sauce, basil, onions and fennel, and broccoli rabe, serving any extra sauce on the side for dipping. Enjoy!