

DINNERLY



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 where to start. We also 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

- 14 oz zucchini
- garlic
- 2 (¾ oz) pieces fontina ⁷
- 2 baguettes ¹
- pizza spice blend (use 1½ tsp)
- 8 oz can tomato sauce
- 1 romaine heart

WHAT YOU NEED

- red wine vinegar
- olive oil
- kosher salt & ground pepper
- 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 820kcal, Fat 37g, Carbs 102g, Proteins 24g



1. Prep ingredients

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



2. Broil zucchini

On a rimmed baking sheet, toss **zucchini** with **2 tablespoons oil**, **1 teaspoon pizza spice**, and a **generous pinch each of salt and pepper**. Broil on 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**. Reserve baking sheet for steps 4 & 5.



3. Make sauce

Heat **1 tablespoon oil** and **remaining chopped garlic** in a small saucepan over medium-high. Cook, stirring, until sizzling, 1 minute. Add **tomato sauce**; cook, stirring, until it darkens slightly, about 2 minutes. Stir in **¼ teaspoon salt**, and **½ teaspoon each of pizza spice and sugar**; bring to a boil. Reduce heat and 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; broil on top oven rack until golden brown, 1–3 minutes (watch closely). Rub rolls with **whole garlic clove**. Divide **zucchini** between **2 roll halves**; reserve any dressing in the bowl. Top **zucchini** with **2 tablespoons sauce** per roll, then top each with **cheese**.



5. Finish sandwiches & serve

Place assembled **sandwich halves** on baking sheet. Broil on top oven rack until **cheese** is just melted, 1–2 minutes. Close sandwiches (halve, if desired). Halve **romaine** lengthwise, then cut crosswise into thin ribbons, discarding end. 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— or whatever you've got!