



20-Min: Broccoli & Roasted Red Pepper Hero

with Parmesan & Lemon Ricotta



ca. 20min



2 Servings

This vegetarian dinner just so happens to be a hero, and after making this sandwich, you will be too! Here we broil broccoli and onions to add an irresistible smoky char, then melt Parmesan cheese on top. These veggies are the "meat" of the sandwich, all layered onto crisp sesame seed baguettes with creamy lemon ricotta and roasted peppers.

What we send

- 1 medium yellow onion
- ¾ oz Parmesan ⁷
- ½ lb broccolini
- 2 baguettes ¹
- ¼ oz pkt toasted sesame seeds ¹¹
- 1 lemon
- 4 oz ricotta ⁷
- 2 oz roasted red peppers

What you need

- olive oil
- kosher salt & ground pepper
- balsamic vinegar (or red wine vinegar)

Tools

- microplane or grater
- rimmed baking sheet

Allergens

Wheat (1), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 880kcal, Fat 37g, Carbs 123g, Proteins 40g



1. Prep ingredients

Preheat broiler with a rack in the center. Halve and cut **all of the onion** into ½-inch thick wedges through the core. Finely grate **Parmesan**. Cut **broccolini** into 1-inch thick spears.



4. Broil veggies

Transfer **broccolini and onions** to reserved baking sheet and toss with **3 tablespoons oil** and **a generous pinch each of salt and pepper**. Broil on center oven rack until veggies are lightly charred and tender, flipping halfway through, about 10 minutes total (watch closely).



2. Toast baguettes

Cut **baguettes** in half lengthwise. Place on a rimmed baking sheet, cut side up. Generously drizzle cut sides with **oil**. Broil on center oven rack until toasted, about 2 minutes. Flip and drizzle **oil** over; sprinkle **sesame seeds** over each. Return to oven and toast until golden brown, about 2 minutes more (watch closely). Transfer to a cutting board. Reserve baking sheet for step 4.



5. Melt Parmesan

Sprinkle **Parmesan** over **broiled veggies** and return to center oven rack. Broil until cheese is melted and golden, 1-2 minutes more (watch closely).



3. Season ricotta

Meanwhile, finely grate **½ teaspoon lemon zest** into a small bowl. Stir in **ricotta** and season to taste with **salt** and **pepper**.



6. Assemble & serve

Drizzle **a little vinegar** over **cut sides of toasted baguettes**, then spread **lemon ricotta** on one half and top with **roasted red peppers** (tear into thinner strips, if necessary) and **broiled veggies**. Finish with **a drizzle of oil** and **a squeeze of lemon juice**, if desired. Enjoy!