

Cheese & Tomato Pizza Toast

with Chopped Italian Salad



ca. 20min



2 Servings

Think of this as next-level French bread pizza, ready before a delivery driver could bring pizza to your front door. A garlicky tomato sauce is spread on toasted ciabatta rolls and then topped with fresh mozzarella. A crunchy romaine, cucumber, and pepperoncini salad rounds out the meal. Hearty, comforting, and ready in no time! Cook, relax, and enjoy!

What we send

- fresh basil
- garlic
- canned cherry tomatoes
- romaine heart
- cucumbers
- 1 ciabatta roll ^{1,6}
- 1 pkg mozzarella ⁷
- 1½ oz pepperoncini ¹⁷

What you need

- coarse kosher salt
- freshly ground pepper
- olive oil
- red wine vinegar
- sugar

Tools

- box grater
- rimmed baking sheet
- small saucepan

Allergens

Wheat (1), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 706kcal, Fat 33g, Carbs 74g, Protein 25g



1. Sauté garlic

Peel **2 large garlic cloves**; finely chop 1 clove (about 1 tablespoon) and leave second clove whole for step 4. Heat **chopped garlic** and **1 tablespoon oil** in a small saucepan over medium, stirring, until garlic is fragrant, about 1 minute.



2. Cook tomato sauce

Add **cherry tomatoes and juices**, **½ teaspoon sugar**, **¼ teaspoon salt**, and **a few grinds of pepper** to saucepan. Simmer over medium-high, stirring occasionally and crushing tomatoes gently with a spoon, until **sauce** is flavorful and thickened slightly, about 6 minutes. Pick **basil leaves** from stems, chop, then stir into sauce. Cover to keep warm.



3. Prep ingredients

In a large bowl, combine **1 tablespoon vinegar**, **¼ teaspoon salt**, and **a few grinds of pepper**. Whisk in **2 tablespoons oil**. Trim stem ends from **cucumbers** and **romaine hearts**, then halve lengthwise and thinly slice crosswise. Trim stems from **pepperoncini**, then roughly chop. Coarsely grate **mozzarella** using the large holes of a box grater.



4. Broil ciabatta

Preheat broiler with top rack 6 inches from heat source. Split **ciabatta** in half crosswise. Transfer to a rimmed baking sheet and brush both sides generously with **oil**. Broil until lightly toasted, about 1 minute per side (watch closely as broilers vary). Remove from oven. Carefully rub cut sides of bread with reserved **garlic clove**.



5. Assemble pizza toasts

Spread **⅔ of tomato sauce** on cut sides of **ciabatta**, then top with **mozzarella**. Broil until cheese is melted and beginning to brown, 2-3 minutes (watch closely as broilers vary). Remove from oven. Transfer toasts to a cutting board and carefully cut each piece in half to form 2 triangles.



6. Make salad & serve

Add **cucumbers**, **lettuce**, and **½ of the pepperoncini** (or more depending on heat preference) to bowl with **vinaigrette**. Toss to combine and season to taste with **salt** and **pepper**. Garnish toasts with **a few grinds of fresh pepper**. Serve **salad** and **remaining sauce** alongside. Enjoy!