



## Fajita French Bread Pizza

with Peppers & Onions



ca. 20min



2 Servings

Pepitas are shell-less pumpkin seeds that have been roasted and lightly salted. These delightful seeds add a nutty-toasted flavor and crunch to dishes, and are also great for snacking!



## What we send

- Italian hero roll <sup>1</sup>
- green bell pepper
- canned tomato paste
- romaine heart
- plum tomatoes
- roasted, salted pumpkin seeds
- taco seasoning
- fresh cilantro
- sharp cheddar cheese <sup>7</sup>
- yellow onion

## What you need

- apple cider vinegar
- kosher salt & ground pepper

## Tools

- box grater
- skillet
- rimmed baking sheet

## Allergens

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

## Nutrition per serving

Calories 870kcal, Fat 48g, Carbs 90g, Protein 23g



### 1. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Halve **pepper**, remove stem, core and seeds, then thinly slice crosswise. Halve, peel and thinly slice **all of the onion**. Split **rolls** in half lengthwise. Coarsely grate **cheddar** on the large holes of a box grater. Core and chop **tomato**. Finely chop **cilantro leaves and stems** together.



### 4. Toast bread

Brush **rolls** on both sides with **oil**. Broil on top oven until golden-brown on both sides, about 1 minute per side (watch closely as broilers vary). Remove from oven and transfer to a rimmed baking sheet, cut side-up.



### 2. Sauté peppers & onions

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **onions, peppers, ¼ teaspoon salt**, and **a few grinds pepper**. Cook, stirring, until crisp-tender, about 7 minutes. Transfer to a plate.



### 5. Broil pizzas

Spread **tomato sauce** on cut side of **toasted rolls**, then top with **peppers, onions, and cheese**. Broil on top oven until cheese is bubbling, 1-2 minutes (watch closely as broilers vary).



### 3. Build tomato sauce

Heat **1 tablespoon oil** in same skillet over medium. Add **2¼ teaspoons taco seasoning** and cook until fragrant, about 30 seconds. Add **all of the tomato paste** and **¼ cup water** to skillet and cook, stirring, until smooth, about 30 seconds more. Remove from heat and season to taste with **salt** and **pepper**.



### 6. Make salad & serve

Thinly slice **romaine** crosswise, discarding end. In a large bowl, whisk **1 tablespoon vinegar** with **2 tablespoons oil**. Season to taste with **salt** and **pepper**. Add **romaine, tomatoes, all but 1 teaspoon of the chopped cilantro**, and **half of the pepitas**; toss to combine. Garnish **pizzas** with **remaining cilantro** and **pepitas**. Enjoy!