

DINNERLY



Zucchini Parm Hero with Green Salad



20-30min



2 Servings

We have many personal heroes. The list is so long, it's hard to know where to start. There's chicken parm hero. Italian combo hero. Philly cheesesteak hero. Oh, and of course, this loaded veggie take on a classic hero. What, you knew we were talking about sandwiches, right? We've got you covered!

WHAT WE SEND

- 2 zucchini
- 2 mini baguettes ^{1,3}
- ¼ oz Italian seasoning
- 8 oz marinara sauce
- 2 oz shredded fontina ²
- 1 romaine heart

WHAT YOU NEED

- red wine vinegar
- olive oil
- kosher salt & ground pepper
- sugar
- garlic

TOOLS

- rimmed baking sheet
- small saucepan

ALLERGENS

Wheat (1), Milk (2), Soy (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

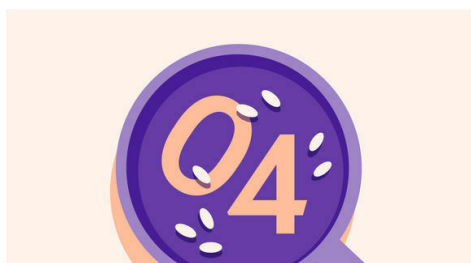
Calories 810kcal, Fat 41g, Carbs 98g, Protein 23g



1. Prep & make dressing

Preheat broiler with top rack 6 inches from heat source. Trim ends from **zucchini**, then cut lengthwise into ¼-inch thick planks. Coarsely chop **2 teaspoons garlic** and reserve **1 whole garlic clove**. Split **bread** in half horizontally.

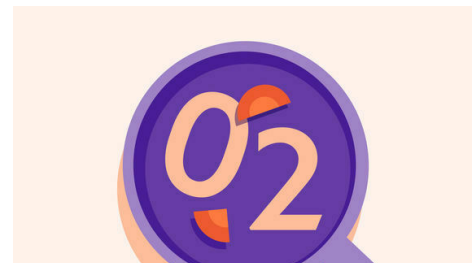
In a medium bowl, whisk **1 tablespoon vinegar** and **2 tablespoons oil**. Season generously with **salt** and **pepper**.



4. Broil bread & assemble

Brush cut sides of **bread** 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).

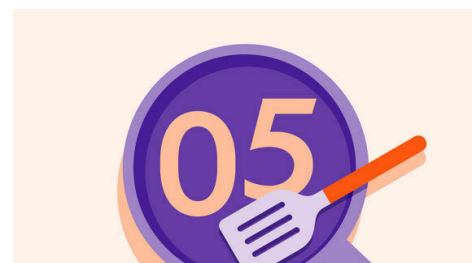
Rub **whole garlic clove** on cut sides of bread and divide **zucchini** between them; reserve any **dressing** in bowl. Top zucchini with **2 tablespoons marinara sauce** each, then top with **cheese**.



2. Broil zucchini

On a rimmed baking sheet, toss **zucchini** with **2 tablespoons oil**, **1 teaspoon Italian seasoning**, 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).

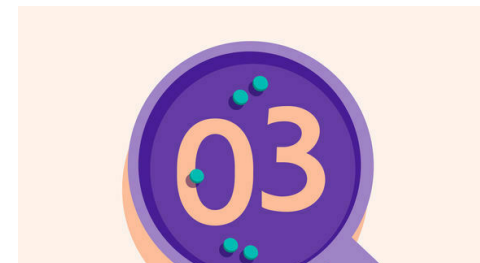
Add **zucchini** and **half of the chopped garlic** to bowl with **dressing**. Reserve baking sheet for step 4.



5. Finish sandwiches & serve

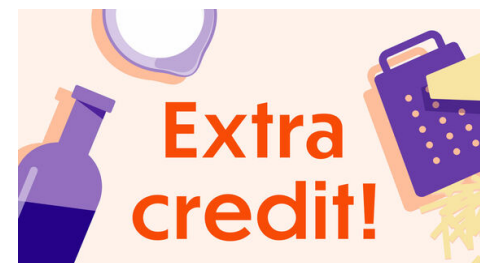
Place assembled **sandwich halves** on baking sheet. Broil on top oven rack until **cheese** is just melted, 1–2 minutes. Close sandwiches (halve, if desired). Halve **romaine** lengthwise, then thinly slice crosswise, discarding end. Toss **romaine** with **reserved dressing**.

Serve **zucchini parm hero** with **salad** alongside and **remaining sauce** for dipping. Enjoy!



3. Make marinara sauce

Heat **1 tablespoon oil** and **remaining chopped garlic** in a small saucepan over medium-high. Cook, stirring, until sizzling, 1 minute. Add **marinara sauce**; cook, stirring, until slightly darkened, about 2 minutes. Stir in **¼ teaspoon salt** and **½ teaspoon each of Italian seasoning and sugar**; bring to a boil. Reduce heat and simmer until sauce is reduced to ½ cup, about 5 minutes.



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 on hand!