

# MARLEY SPOON



## New Orleans Veggie Muffuletta

with Spinach Salad



30-40min



2 Servings

Our vegetarian riff on the classic New Orleans muffuletta sandwich has a garlicky olive-caper spread, grilled bell peppers, bright marinated tomatoes, and gooey fontina cheese. A spinach and tomato salad with a zippy vinaigrette rounds out the meal.



## What we send

- 1 bell pepper
- 2 tomatoes on the vine
- garlic
- 1 oz Kalamata olives
- 1 oz capers
- 1 pkt balsamic vinaigrette
- ¼ oz Italian seasoning
- 2 artisan buns <sup>1,2,3,4</sup>
- 2 oz shredded fontina <sup>2</sup>
- 5 oz baby spinach

## What you need

- olive oil
- kosher salt & ground pepper

## Tools

- grill or grill pan

## Allergens

Egg (1), Milk (2), Soy (3), Wheat (4).  
May contain traces of other allergens.  
Packaged in a facility that packages  
gluten containing products.

## Nutrition per serving

Calories 650kcal, Fat 39g, Carbs 64g,  
Protein 20g



### 1. Grill peppers

Preheat grill or grill pan over medium-high.

Quarter **pepper** lengthwise, discarding stem and seeds. Toss with **2 teaspoons oil**, **¼ teaspoon salt**, and **a few grinds of pepper**. Transfer to grill. Cover and cook over medium heat, turning occasionally, until lightly charred and softened, about 20 minutes. Transfer to cutting board; cover to keep warm.



### 4. Make olive spread

In a separate medium bowl, combine **olives**, **capers**, **remaining chopped garlic**, and **2 tablespoons oil**. Stir to combine.



### 2. Prep ingredients

Meanwhile, core **tomatoes**. Cut 1 tomato crosswise into ¼-inch slices. Coarsely chop second tomato.

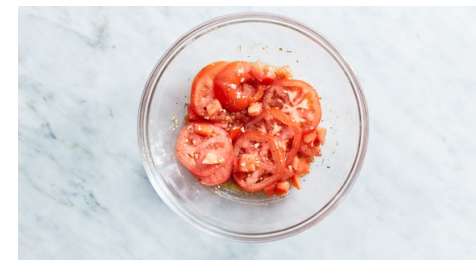
Finely chop **1 teaspoon garlic**. Coarsely chop **olives** and **capers**.



### 5. Grill bread

Lightly brush cut sides of **bread** with **oil**. Add to grill, cut-side down, and cook until lightly charred, about 1 minute. Transfer to a cutting board and top with **cheese**.

Return to grill, cheese-side up. Cover and cook over low heat until cheese begins to melt, checking frequently, 1-5 minutes. Return to cutting board.



### 3. Marinate tomatoes

In a large bowl, whisk **balsamic vinaigrette** with **half of the chopped garlic** and **½ teaspoon Italian seasoning**. Add **chopped and sliced tomatoes** and toss very gently to combine.



### 6. Assemble & serve

Place **1 grilled pepper** on each piece of **bread**. Top with **some of the olive spread**. Using a fork, lift **tomato slices** out of vinaigrette and place over top. Place **a small handful of spinach** on bottom halves of bread.

Close **sandwiches** and cut in half, if desired. Add **remaining spinach** to bowl with **chopped tomatoes**; toss to combine. Enjoy!