

DINNERLY



Open-Faced Mushroom Parm with Green Salad

 ca. 20min  2 Servings

This is the cheesy, red-sauce Parm Tony Soprano needs and deserves. Think roasted mushrooms cooked in their juices, laid on a bed of sweet tomato sauce and garlic bread, then covered in a blanket of gooey broiled cheese. Served with a roasted red pepper salad for a well-balanced dinner. We're not saying Satriale's was wrong to leave this off their menu, but we're making this a regular on ours. We've got you covered!

WHAT WE SEND

- 2 oz shredded fontina ¹
- ½ lb mushrooms
- 1 ciabatta roll ^{2,3}
- 8 oz tomato sauce
- 2 oz roasted red peppers
- 1 romaine heart

WHAT YOU NEED

- garlic
- olive oil
- sugar
- kosher salt & ground pepper
- red wine vinegar (or vinegar of your choice)

TOOLS

- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 510kcal, Fat 36g, Carbs 38g, Protein 16g



1. Prep ingredients

Finely chop ½ **teaspoon garlic**. Trim and discard ends from **mushrooms**, then thinly slice.

Split **bread** and brush cut sides with **oil**.



2. Make sauce

Preheat broiler with racks in the center and upper third.

In a medium bowl, stir to combine **chopped garlic**, ½ **cup tomato sauce** (save rest for own use), **2 teaspoons oil**, and ¼ **teaspoon sugar**. Season with **salt** and **pepper**.



3. Broil mushrooms & bread

On a rimmed baking sheet, toss **mushrooms** with **1 tablespoon oil**; season with **a pinch each salt and pepper**. Broil on top oven rack, stirring halfway through, until softened, 3–5 minutes (watch closely as broilers vary). Remove from oven.

Broil **bread**, cut-side up, directly on center oven rack until browned and crispy, 1–2 minutes (watch closely).



4. Prep salad

Meanwhile, finely chop **roasted red peppers**. Thinly slice **lettuce** crosswise, discarding root end.

In a large bowl, whisk together **1 tablespoon vinegar** and **2 tablespoons oil**; season to taste with **salt** and **pepper**.



5. Finish & serve

Rub cut sides of **bread** with **1 whole garlic clove**. Top with **mushrooms**, then **sauce** and **cheese**. Transfer to baking sheet; broil on top oven rack until cheese is melted and browned in spots, 1–2 minutes (watch closely). Add **peppers** and **lettuce** to bowl with **dressing**; toss to coat.

Serve **mushroom Parm** with **salad** alongside. Enjoy!



6. Take it to the next level

Gremolata is one of our favorite Italian words. It's a chopped herb condiment of garlic, parsley, and lemon zest. Toss your mushrooms hot out of the oven with this mix in step 3 before broiling with cheese in step 5.