



## Broccoli Rabe Grinders

with Mozzarella and Tomato Sauce



30-40min



2 Servings

Call it whatever you want—sub, hero, grinder—we call it delicious. It's a vegetarian version of our favorite kind of sandwich, layered with melted fresh mozzarella and a tangy homemade tomato sauce. Be sure to cook all of the vegetables until they're tender (go on, try a piece before you assemble) so you don't have any awkward sandwich-eating moments. Cook, relax and enjoy!



## What we send

- fennel
- fresh basil
- can cherry tomatoes
- broccoli rabe
- cloves garlic
- red onion

## What you need

- coarse salt
- freshly ground black pepper
- olive oil

## Tools

- large skillet
- small saucepan

**Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.**

**For recipes containing garlic, you'll find one head of garlic in your box.**

**We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.**

## Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 880.0kcal, Fat 34.4g, Proteins 38.2g, Carbs 98.1g



### 1. Prep vegetables

Preheat oven to 425°F. Halve, peel, and thinly slice red onion. Cut fennel into quarters, remove core, and thinly slice. Peel and finely chop 2 garlic cloves. Peel and thinly slice remaining garlic clove and roughly chop broccoli rabe.



### 2. Roast vegetables

Toss onion and fennel with 2 tablespoons oil and season with salt and pepper. Roast, shaking pan halfway through, until golden and tender, 20-25 minutes.



### 3. Make sauce

Meanwhile, heat 1 tablespoon oil in a small saucepan over medium-high. Add chopped garlic and cook, stirring, until fragrant, 1 minute. Add tomatoes and season with salt and pepper. Bring to a simmer, breaking up tomatoes with a wooden spoon (or potato masher if you have it), and cook until slightly reduced, about 5 minutes.



### 4. Sauté broccoli rabe

Heat 1 tablespoon oil in a large skillet over medium-high. Add sliced garlic and cook, stirring, until fragrant, about 1 minute. Add broccoli rabe, ¼ cup water and season with salt. Cook, tossing often, until tender and wilted, 3-5 minutes.



### 5. Toast rolls

Split rolls lengthwise but leave edge attached. Open and place on a separate rimmed baking sheet. Drizzle cut sides with oil and toast in the oven until golden, about 5 minutes. Slice mozzarella and divide between rolls. Return to oven and bake until melted, about 5 minutes.



### 6. Build sandwiches

Remove any large stems from basil leaves. Top each sandwich with a little sauce, basil, onions and fennel, and broccoli rabe, serving any extra sauce on the side for dipping. Enjoy!