

DINNERLY



Caprese Sandwich with Grilled Tomato & Zucchini Fries

 30-40min  2 Servings

Panini anyone? We grill this sandwich for extra ooey, gooey cheesy goodness! No grill? No problem. Before baking zucchini, preheat oven broiler with racks in the upper and lower thirds. Prep tomatoes as directed in step 3, then broil on a rimmed baking sheet until slightly charred, 2-3 minutes (watch closely). Transfer to a plate, reduce oven to 450°F, and use the same baking sheet to cook zucchini fries.

WHAT WE SEND

- 1 zucchini
- 2 oz panko ^{1,6}
- 1 pkg mozzarella ⁷
- 2 plum tomatoes
- ¼ oz fresh basil
- 2 ciabatta rolls ¹

WHAT YOU NEED

- large egg ³
- olive oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- grill, grill pan, or broiler

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 560kcal, Fat 19g, Carbs 71g, Proteins 28g



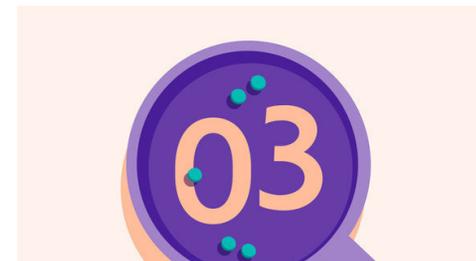
1. Prep zucchini fries

Preheat oven to 425°F with a rack in the lower third. Trim ends from **zucchini**, halve crosswise, then cut lengthwise into ½-inch thick slices. Cut slices into ½-inch sticks. Beat **1 large egg** in a medium bowl. In a sealable bag, combine **panko**, **1 teaspoon oil**, **1 teaspoon salt**, and **a few grinds of pepper**; rub together to blend.



2. Cook zucchini fries

Lightly **oil** a rimmed baking sheet. Dip **zucchini** in **egg**, letting excess drip back into bowl. Add zucchini to **panko mixture** in bag and shake to coat. Tap off excess breading, and arrange zucchini sticks in a single layer on prepared baking sheet. Bake on bottom rack, flipping once, until golden and easily pierced with a fork, 18–22 minutes. Season to taste with **salt**.



3. Prep ingredients

Meanwhile, thinly slice **mozzarella**. Cut **tomatoes** crosswise into ½-inch thick slices. Pick **basil leaves** from stems; discard stems. Split **ciabatta rolls**, if necessary. Lightly brush both sides of rolls and tomatoes with **oil**; season tomatoes with **salt** and **pepper**.



4. Grill bread & tomatoes

Preheat a grill or grill pan to high. Once hot, grill **ciabatta rolls**, flipping once, until charred, 1–2 minutes (watch closely). Grill **tomatoes**, flipping once, until charred, about 1 minute per side. (See front of recipe for alternate cooking instructions.)



5. Finish & serve

Layer **grilled tomatoes**, **sliced mozzarella**, and **basil leaves** on **grilled ciabatta rolls**. Serve **caprese sandwich** with **zucchini fries** alongside. Enjoy!



6. Make it a ciabatta pizza

After topping the grilled bread and tomatoes with the sliced mozzarella in step 5, stick it under the broiler to melt for 1–2 minutes, or until browned and bubbly. Voila! Ciabatta pizza margherita!