

Pickled Beet & Hard-Boiled Egg Sandwiches

with Smoky Mayonnaise

PREP TIME: 15 minutes

COOK TIME: 35-45 minutes

SERVINGS: 2

Classic Eastern European flavors are at the heart of tonight's dynamic sandwiches. Slices of hard-boiled egg and pickled beet combine with feta, fresh dill, and paprika-seasoned mayonnaise—creating a savory, tangy, and smoky profile. As they cook on the stove, pressing the sandwiches with a heavy pot melds the ingredients into a harmonious filling. To complete the dish, we're using the beet's pickling liquid in a dressing for our salad of roasted carrots and baby greens (yours may be arugula or kale).



BLUE APRON WINE PAIRING:

Stéphanie Daumas Côtes du Rhône Visan, 2015

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Ingredients



2
CAGE-FREE
FARM EGGS



2
CIABATTA ROLLS



2
CARROTS



1 clove
GARLIC



2 oz
BABY GREENS



1 bunch
DILL



1
RED BEET

KNICK KNACKS:



2 Tbsp
MAYONNAISE



1 1/2 Tbsp
CAPERS



1/4 cup
RED WINE
VINEGAR



1
SHALLOT



1/4 cup
CRUMBLed FETA
CHEESE



1/8 tsp
SMOKED PAPIKA



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1 Cook & peel the eggs:

- Preheat the oven to 475°F.
- Heat a small pot of water to boiling on high. Once boiling, add the **eggs** and cook for exactly 10 minutes. Drain thoroughly and rinse under cold water for 30 seconds to 1 minute to stop the cooking process. When cool enough to handle, carefully peel the cooked eggs. Transfer to a cutting board and thinly slice; season with salt and pepper. Wipe out the pot.

2 Prepare the ingredients & make the smoky mayonnaise:

- While the eggs cook, wash and dry the fresh produce.
- Peel the carrots. Quarter lengthwise; cut crosswise into 2-inch pieces.
- Peel and thinly slice the shallot.
- Halve the rolls.
- Roughly chop the dill.
- Roughly chop the capers.
- Peel and finely chop the garlic; using the flat side of your knife, smash until it resembles a paste (or use a zester).
- On a paper towel-lined cutting board, peel and thinly slice the beet.
- In a bowl, combine the **mayonnaise, capers, paprika, and as much of the garlic paste as you'd like**. Season with salt and pepper to taste.

3 Roast the carrots:

- Place the **carrots** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer. Roast, stirring halfway through, 14 to 16 minutes, or until tender when pierced with a fork. Remove from the oven.

4 Pickle the beet:

- While the carrots roast, in the same pot, combine the **beet, vinegar, shallot, and ¾ cup of water**. Season with salt and pepper. Heat to boiling on high. Once boiling, cover and cook, stirring occasionally, 8 to 10 minutes, or until tender when pierced with a fork. Turn off the heat. Season with salt and pepper to taste.

5 Assemble & cook the sandwiches:

- While the carrots continue to roast, place the **rolls** on a clean, dry work surface. Spread a layer of the **smoky mayonnaise** onto the cut sides of the rolls. Reserving the **pickling liquid**, drain the **pickled beet**. Divide the beet, **sliced eggs, cheese, and as much of the dill as you'd like** between the roll bottoms. Season with salt and pepper. Complete the sandwiches with the roll tops.
- In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium until hot. Add the sandwiches. Place a heavy-bottomed pot (or pan) on top of the sandwiches; press down. Cook, occasionally pressing down on the pot, 2 to 3 minutes per side, or until lightly browned and slightly flattened. Transfer to a cutting board and cut in half on an angle.

6 Make the salad & plate your dish:

- While the sandwiches cook, to make the dressing, place the **reserved pickling liquid** in a bowl; slowly whisk in **1 tablespoon of olive oil** until well combined. Season with salt and pepper to taste. In a large bowl, combine the **baby greens and roasted carrots**; season with salt and pepper. Add enough of the dressing to coat the salad (you may have extra dressing); toss to combine. Season with salt and pepper to taste. Divide the **cooked sandwiches** and salad between 2 dishes. Enjoy!