Fried Egg & Mushroom Tartines

with Onion Rings & Endive Salad
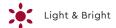
PREP TIME: 15 minutes
COOK TIME: 25-35 minutes
SERVINGS: 2

Tartines, originally from French cuisine, are open-faced sandwiches on crunchy toasted bread. Here, we're starting with a creamy layer of ricotta, then piling on sautéed cremini mushrooms, fried eggs, and—for an exciting finish—crispy homemade onion rings. On the side, a classic steakhouse salad of slightly bitter endive and blue cheese contrasts with the dish's rich flavors.

MATCH YOUR BLUE APRON WINE

Light & Bright

Serve a bottle with this symbol for a great pairing.

Ingredients

2 CAGE-FREE FARM EGGS	1 SMALL BAGUETTE	1 bunch PARSLEY
1 RED ENDIVE	½ lb CREMINI MUSHROOMS	1 RED ONION
2 cloves GARLIC		

KNICK KNACKS:

⅓ cup TEMPURA MIX	1 Tbsp DIJON MUSTARD	1 Tbsp SHERRY VINEGAR	¼ cup CRUMBLED BLUE CHEESE
¼ cup ROASTED WALNUTS	½ cup PART-SKIM RICOTTA CHEESE	2 Tbsp VEGETARIAN WORCESTERSHIRE SAUCE	

Blue Apron

1 Prepare the ingredients & season the ricotta:

- [ ] Preheat the oven to 450°F.
- [ ] Wash and dry the fresh produce.
- [ ] Peel the onion and cut into ¼-inch-thick rounds; separate into rings.
- [ ] Cut off and discard the mushroom stems; quarter the caps.
- [ ] Peel and roughly chop the garlic.
- [ ] Halve the baguette.
- [ ] Cut off and discard the endive root; separate the leaves.
- [ ] Roughly chop the walnuts.
- [ ] Roughly chop the parsley leaves and stems.
- [ ] Place the **ricotta cheese** in a bowl; drizzle with olive oil and season with salt and pepper to taste.

2 Make the onion rings:

- [ ] In a bowl, combine the **onion** and **1 tablespoon of the tempura mix**; season with salt and pepper and toss to coat. Transfer to a plate. To make the batter, in the same bowl, whisk together the **remaining tempura mix** and **¼ cup of cold water**. In a large pan (nonstick, if you have one), heat a thin layer of oil on medium-high until hot. Once hot enough that a drop of batter sizzles immediately when added, working in batches, thoroughly coat the onion in the batter (letting any excess drip off) and add to the pan. Cook 1 to 2 minutes per side, or until golden brown and crispy. Transfer to a paper towel-lined plate; immediately season with salt and pepper. Carefully discard any excess oil and wipe out the pan.

3 Cook the mushrooms:

- [ ] In the same pan, heat a drizzle of olive oil on medium-high until hot. Add the **mushrooms** and cook, stirring occasionally, 5 to 6 minutes, or until lightly browned and softened. Add the **garlic**; season with salt and pepper. (If the pan seems dry, add a drizzle of olive oil.) Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant. Add the **Worcestershire sauce** and **half the vinegar**. Cook, stirring constantly, 30 seconds to 1 minute, or until coated; season with salt and pepper to taste. Transfer to a plate. Rinse and wipe out the pan.

4 Toast the baguette:

- [ ] While the mushrooms cook, place the **baguette** on a sheet pan, cut side up. Drizzle with olive oil. Toast in the oven 7 to 9 minutes, or until the edges are lightly browned. Transfer to a work surface.

5 Fry the eggs:

- [ ] In the same pan, heat a drizzle of olive oil on medium-high until hot. Crack the **eggs** into the pan, keeping them separate; season with salt and pepper. Cook 4 to 5 minutes, or until the egg whites are set and the yolks are cooked to your desired degree of doneness. Turn off the heat.

6 Finish & plate your dish:

- [ ] To make the dressing, in a bowl, combine the **mustard** and **remaining vinegar**. Slowly whisk in **1 ½ teaspoons of olive oil** until well combined. Season with salt and pepper to taste. In a separate bowl, combine the **endive**, **blue cheese**, and **walnuts**; season with salt and pepper. Add enough of the dressing to coat (you may have extra). Toss to combine. Season with salt and pepper to taste. Spread the **seasoned ricotta** onto the cut sides of the **toasted baguette**. Top with the **cooked mushrooms**, **fried eggs**, **onion rings**, and **parsley**. Divide the tartines, salad, and any remaining onion rings between 2 dishes. Enjoy!

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