

Summer Vegetable Tartines

with Cubanelle Pepper & Charm Tomatoes

PREP TIME: 15 minutes

COOK TIME: 20-30 minutes

SERVINGS: 2

Tonight, we're putting a summery spin on tartines, or French open-faced sandwiches, by piling sautéed corn, arugula, and cubanelle pepper—mild variety with a long, tapered shape—onto slices of rustic bread, toasted and rubbed with a bit of garlic. We're further highlighting the bounty of summer in our side salad, which features the classic trio of sweet tomatoes (yours may be red or yellow), peppery basil, and fresh mozzarella, brightened by vinegar-marinated cucumber and olives.



MATCH YOUR BLUE APRON WINE



Lush & Fruity

Serve a bottle with this symbol for a great pairing.



Ingredients



1 piece
PUGLIESE BREAD



SUMMER SPECIALTY

6 oz
CHARM
TOMATOES



4 oz
FRESH
MOZZARELLA
CHEESE



2 cloves
GARLIC



1 bunch
BASIL



2 ears of
CORN



2 oz
ARUGULA



1
CUBANELLE
PEPPER



1
CUCUMBER

KNICK KNACKS:



1 oz
PECORINO
ROMANO CHEESE



1 oz
NIÇOISE OLIVES



3 Tbsp
RED WINE
VINEGAR



Download our iOS app or log in to blueapron.com for how-to videos and supplier stories.



1 Prepare the ingredients:

- ☐ Wash and dry the fresh produce.
- ☐ Peel the cucumber, leaving alternating strips of skin intact; halve lengthwise. Using a spoon, scoop out and discard the seeds, then cut crosswise into 1/4-inch-thick pieces.
- ☐ Peel the garlic.
- ☐ Cut the bread lengthwise into four 1-inch-thick slices (you may have extra bread).
- ☐ Remove and discard the corn husks and silks. Cut the corn kernels off the cobs; discard the cobs.
- ☐ Cut out and discard the stem, ribs, and seeds of the pepper; medium dice.
- ☐ Halve the tomatoes and place in a bowl. Season with salt and pepper.
- ☐ Tear the mozzarella cheese into bite-sized pieces.
- ☐ Pick the basil leaves off the stems; discard the stems.
- ☐ Grate the Pecorino cheese on the small side of a box grater.



2 Cook the arugula:

- ☐ In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **arugula** and season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until wilted. Transfer to a cutting board. When cool enough to handle, roughly chop. Transfer to a bowl and add a drizzle of olive oil; stir to combine. Season with salt and pepper to taste. Wipe out the pan.

3 Marinate the cucumber & olives:

- ☐ In a large bowl, combine the **cucumber, olives, and half the vinegar**. Drizzle with olive oil and season with salt and pepper. Stir to combine. Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.



4 Make the garlic toasts:

- ☐ While the cucumber and olives marinate, in the same pan, heat a thin layer of olive oil on medium-high until hot. Add the **bread**; season with salt and pepper. Toast 1 to 3 minutes per side, or until golden brown and crispy. Transfer to a work surface. When cool enough to handle, carefully rub 1 cut side of the toasted bread with **1 garlic clove**; discard the clove. Transfer to a work surface. Wipe out the pan.

5 Cook the corn & pepper:

- ☐ In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **corn, pepper, and remaining garlic clove** in a single, even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned. Season with salt and pepper. Continue to cook, stirring occasionally, 1 to 2 minutes, or until browned and softened. Turn off the heat. Stir in the **remaining vinegar**. Carefully remove and discard the garlic clove. Season with salt and pepper to taste.



6 Finish & plate your dish:

- ☐ To make the salad, to the bowl of **marinated cucumber and olives**, add the **seasoned tomatoes, mozzarella cheese, and basil** (tearing the leaves just before adding). Toss to thoroughly combine. Drizzle with olive oil and season with salt and pepper to taste. Transfer to a serving dish. Evenly top the **garlic toasts** with the **chopped arugula and cooked corn and pepper**. Garnish with the **Pecorino cheese**. Divide the tartines between 2 dishes. Serve with the salad on the side. Enjoy!