

Zucchini & Ricotta Sandwiches

with Butter Lettuce & Cucumber Salad

2 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
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Ingredients

 2 Small Baguettes


 1 clove Garlic

 ½ cup Part-Skim Ricotta Cheese

 1 oz Pitted Niçoise Olives


 1 head Butter Lettuce

 1 Persian Cucumber


 1 ½ tsps Calabrian Chile Paste

 2 Tbsps Rice Vinegar

 1 Zucchini

 1 oz Sliced Roasted Red Peppers

 ¼ cup Grated Parmesan Cheese

 1 Tbsp Italian Seasoning¹



Serve with Blue Apron wine that has this symbol
blueapron.com/wine

1. Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram

1 Prepare the ingredients & make the Italian dressing

- Wash and dry the fresh produce.
- Cut the **zucchini** into 1/2-inch-thick rounds.
- Halve the **baguettes**.
- Peel 1 clove of **garlic**.
- In a bowl, combine the **ricotta**, a drizzle of **olive oil**, and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper.
- Roughly chop the **peppers**.
- Roughly chop the **olives**.
- Cut off and discard the root end of the **lettuce**; roughly chop the leaves.
- Halve the **cucumber** lengthwise, then thinly slice crosswise.
- In a large bowl, combine the **chopped lettuce** and **sliced cucumber**.
- In a separate bowl, whisk together **half the vinegar** (you will have extra), **half the Italian seasoning** (you will have extra), **half the parmesan**, and **1 tablespoon of olive oil**.



2 Brown the zucchini

- In a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **zucchini rounds** in an even layer; season with salt and pepper. Cook 2 to 3 minutes per side, or until browned.
- Transfer to a plate.
- Wipe out the pan.



3 Toast the baguettes

- In the same pan, heat **1 tablespoon of olive oil** on medium until hot.
- Add the **halved baguettes**, cut side down. Cook 4 to 6 minutes, or until browned. Flip and cook 2 to 3 minutes, or until lightly browned (if the pan seems dry, add a drizzle of olive oil before flipping).
- Transfer to a work surface.
- Carefully rub the cut sides with the **peeled garlic clove**, then discard the clove. Season with salt and pepper.



4 Assemble the sandwiches

- Assemble the sandwiches using the **toasted baguettes**, **spicy ricotta**, **browned zucchini**, **chopped peppers**, and **chopped olives**.
- Carefully halve the sandwiches on an angle.



5 Make the salad & serve your dish

- Just before serving, to the bowl of **prepared lettuce and cucumber**, add enough of the **Italian dressing** to coat (you may have extra); season with salt and pepper. Toss to coat.
- Serve the **sandwiches** with the **salad** on the side. Garnish the salad with the **remaining parmesan**. Enjoy!



NUTRITION PER SERVING (AS PREPARED)**

Calories: 610, Total Carbohydrates: 56g, Dietary Fiber: 5g, Added Sugars: 0g, Total Fat: 35g, Saturated Fat: 8g, Protein: 18g, Sodium: 1310mg.

**For information about our wellness labels visit us at blueapron.com/wellness. To view this meal's FULL NUTRITION FACTS and any customizations you may have applied, select this recipe from your Current page in the Blue Apron app or blueapron.com.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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