



In your box

- 2 Garlic Cloves
- 1 Red Bell Pepper
- 1 Zucchini
- 1 Shallot
- 8 oz. Brussels Sprouts
- 1 Lemon
- 2 Mini Baguettes
- 1 oz. Mayonnaise
- 1 oz. Goat Cheese
- 1 fl. oz. Balsamic Glaze

CONTAINS milk, eggs, wheat, soy



Roasted Vegetable Tartines

with balsamic-glazed Brussels sprouts

NUTRITION per serving—Calories: 661, Carbohydrates: 126g, Fat: 22g, Protein: 21g, Sodium: 1485mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
25-35 min.

Cook Within
7 days

Difficulty Level ● ○ ○ ○
Easy

Spice Level ○ ○ ○ ○ ○
Not Spicy

🕒 You will need

Olive Oil, Salt, Pepper

Baking Sheet, Medium Pan, Mixing Bowl

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Preheat oven to **425 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil
- Ingredient(s) used more than once: **garlic**



1

Prepare the Ingredients

- Mince **garlic**.
- Stem, seed, remove ribs, and cut **red bell pepper** into ½” pieces.
- Trim **zucchini** ends, halve lengthwise, and cut into ½” half-moons.
- Peel **shallot** and cut into ¼” rounds.
- Trim and halve **Brussels sprouts** (quarter if larger than a ping-pong ball).
- Zest and halve **lemon**.
- Halve **baguettes**.



2

Season the Vegetables

- Arrange **shallot**, **red bell pepper**, and **zucchini** on half of prepared baking sheet. Arrange **Brussels sprouts** and half the **garlic** (reserve remaining for aioli) on other half.
- Drizzle vegetables with 2 tsp. **olive oil**, ¼ tsp. **salt**, and ¼ tsp. **pepper**.
- Toss halves separately and spread both into a single layer on their half (some overlap is ok).



3

Roast the Vegetables

- Roast until **vegetables** are caramelized and tender, 18-20 minutes.
- Squeeze **lemon juice** (to taste) and sprinkle **lemon zest** over **zucchini-red bell pepper mixture**. Set aside.
- While vegetables roast, toast baguettes and make aioli.



4

Toast Baguettes and Make Aioli

- Heat a medium pan over medium-high heat.
- Add 1 tsp. **olive oil** and **baguette halves**, cut side down, to hot pan. Working in batches if necessary, toast until golden brown, 2-3 minutes.
- Combine **mayonnaise**, remaining **garlic**, and a pinch of **salt** and **pepper** in a mixing bowl.



5

Assemble the Tartine

- Spread **aioli** on **toasted baguette halves** and top each with **zucchini-red bell pepper mixture**. Top each tartine with **goat cheese** (breaking it up with your hands if needed).
- Plate dish as pictured on front of card, garnishing **Brussels sprouts** with **balsamic glaze**. Bon appétit!