



NUTRITION per serving 55g carbohydrates 26g fat 26g protein 1724mg sodium | calorie-conscious, vegetarian



Calories
623



Prep & Cook Time
25-35 min.



Cook Within
5 days



Difficulty
Easy



Spice Level
Not Spicy



HOME CHEF

GRILLING SERIES

Charred Caprese Tartines

with spinach salad and garlic vinaigrette

IN YOUR BOX

4 oz. Fresh Ciliegine Mozzarella
¼ oz. Basil
2 Garlic Cloves
2 Mini Baguettes
¼ fl. oz. Champagne Vinegar
¼ oz. Pine Nuts
7 oz. Grape Tomatoes
3 oz. Baby Spinach

CONTAINS: milk, wheat, soy, tree nuts (pine nuts)

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

IN YOUR KITCHEN

Olive Oil
Salt
Pepper
Cooking Spray
Grill Pan or Outdoor Grill
2 Mixing Bowls
Small Non-Stick Pan

www.homechef.com/3370

BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Thoroughly rinse produce and pat dry

WHILE YOU COOK

- **Pine nuts** toast quickly. Let your nose tell you when they're done. As soon as you can detect the aroma of toasted nuts, remove them from pan.
- **Heads Up!** **Garlic vinaigrette** is used twice. 1 tsp. is drizzled on each **tartine** and remaining dresses **salad**.

FROM THE CHEF

If you don't have a grill pan or the grates on your outdoor grill are too far apart to hold grape tomatoes, you can char tomatoes in a medium pan with ½ tsp. olive oil over high heat for 1-2 minutes.

Did you know...

The colors of caprese salad (red tomatoes, white mozzarella, and green basil) are meant to resemble Italy's flag.



Prepare the Ingredients

Halve **mozzarella**. Stem **basil**, stack leaves, roll into a long cylinder, and slice lengthwise to create very thin strips. Mince **garlic**. Halve **baguettes** lengthwise. Heat grill pan or outdoor grill over medium-high heat.



Make the Garlic Vinaigrette

Stir together **garlic**, **Champagne vinegar**, 1 Tbsp. **olive oil**, ½ tsp. **salt**, and ¼ tsp. **pepper** in a mixing bowl. Set aside to let flavors marry.



Toast the Pine Nuts

Place a small non-stick pan over medium heat. Add **pine nuts** to hot pan and stir often until lightly browned, 3-4 minutes. As soon as nuts smell toasted, immediately remove from pan to avoid burning.



Toast the Baguettes

Spray cut side of each **baguette half** with **cooking spray**. Place on grill or grill pan, cut side down, and toast until lightly charred, 1-3 minutes.



Grill and Crush the Tomatoes

Spray grill or grill pan with **cooking spray**. Place **grape tomatoes** on grill and cook until slightly charred and softened, 2-4 minutes. Transfer tomatoes to another mixing bowl and gently crush. Season with ¼ tsp. **salt** and stir.



Finish the Dish

Build tartines by placing a serving of **charred tomatoes** and **mozzarella** on a toasted **baguette half**. Drizzle each tartine with 1 tsp. **vinaigrette** and garnish with **basil** and **pine nuts**. Toss **spinach** with remaining vinaigrette and serve **salad** on the side.