



TOASTED CAPRESE SANDWICHES WITH MEDITERRANEAN GREEN BEANS

FAST. EASY. FRESH.

1. Start by putting a medium-sized pot of water on to boil and preheat your oven to 450°F. Slice the **grape tomatoes** in half. Slice the top off of the bulb of **garlic** and brush the exposed cloves with a bit of **olive oil**.

2. Place the grape tomatoes onto a tinfoil-lined baking sheet. Wrap your **garlic** separately in tinfoil, and then place onto the sheet as well. Roast in the preheated oven for 10 minutes. Remove the **tomatoes**, and then return the **garlic** to the oven for 10 minutes longer.

3. Meanwhile, place the **green beans** in the boiling water and cook for 2-3 minutes, or until tender. Drain and set aside. Slice the **mozzarella** and **tomato** into ¼-inch slices

4. Prepare your sandwiches by slicing the **buns** in half, spreading the **pesto** evenly between all 4 halves, and then layering evenly with slices of **mozzarella** and tomato. Sprinkle with **salt** and **pepper** to taste.

5. Place your bun halves into the oven for the last 7 minutes that the garlic is roasting to melt the cheese and so that everything gets nice and toasty!

6. To serve, combine your **green beans**, **grape tomatoes**, 2 tsp. **olive oil**, **dried basil**, ½ bulb of **garlic** (squeeze the cloves out of the casing), and **olives** in a bowl and toss to combine. Take your sandwiches out of the oven and top each with **arugula** and a drizzle of the **balsamic reduction**. Serve with the green beans and enjoy!

Ingredients (2 Person Serving – 695 Calories Per Serving)

Golden Potato Buns	2	Grape Tomatoes	15
Pesto	2 Tbsp.	Garlic	1 bulb
Mozzarella	150 g	Sliced Black Olives	2 Tbsp.
Tomato	1	Dried Basil	¼ tsp.
Arugula	28 g	Olive Oil	3 tsp.
Balsamic Reduction	4 tsp.	Salt and Pepper	To Taste
Green Beans	225 g		



35 Minute
Cook
Time!