



Asparagus and Tomato Tartines













with Tarragon Cream and Roasted Mushroom Salad

Deluxe Veggie 35 Minutes



You have been entered for a chance to win **1 OF 25 FREE VIDA BBQS!** Keep ordering from the summer menu throughout June to get more chances to win. Every order of a summer menu recipe gets you an entry into the contest.



-  Asparagus 227 g | 454 g
-  Mushrooms 113 g | 227 g
-  Flatbread 2 | 4
-  Baby Heirloom Tomatoes 113 g | 227 g
-  Arugula and Spinach Mix 56 g | 113 g
-  Lemon 1 | 2
-  Tarragon 7 g | 14 g
-  Pine Nuts 28 g | 56 g
-  Cream 113 ml | 237 ml
-  Parmesan Cheese, shredded ½ cup | 1 cup
-  Cream Cheese 2 | 4
-  Cream Sauce Spice Blend 1 tbsp | 2 tbsp

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Ingredient quantities 56 g | 113 g
2 person | 4 person

1



Toast pine nuts and start prep

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Heat a small pot over medium-high heat.
- When hot, add **pine nuts** to the dry pot. Toast, stirring often until golden-brown 2-3 min. (**TIP:** Keep your eye on them so they don't burn!)
- Transfer to a plate.
- Arrange **flatbreads** on a parchment-lined baking sheet.
- Quarter **mushrooms**.
- Trim and discard bottom 1-inch from **asparagus**. Cut **asparagus** into 2-inch pieces.

2



Roast veggies

- Add **mushrooms** and $\frac{1}{2}$ **tbsp** (1 **tbsp**) **oil** to half of a parchment-lined baking sheet. Season with **salt** and **pepper**. Toss to coat.
- Add **asparagus** and $\frac{1}{2}$ **tbsp** (1 **tbsp**) **oil** to other half of baking sheet. Season with **salt** and **pepper**. Toss to coat.
- Roast in the **middle** of the oven, stirring halfway until **mushrooms** are tender and golden and **asparagus** are tender-crisp, 8-10 min.

3



Finish prep and make lemon dressing

- While **veggies** roast, zest, then juice **lemon**.
- Halve **tomatoes**. Season with **salt** and **pepper** directly on cutting board.
- Strip **tarragon leaves** from stems, then roughly chop.
- Add **1 tbsp** (2 **tbsp**) **lemon juice**, $\frac{1}{4}$ **tsp** ($\frac{1}{2}$ **tsp**) **sugar** and $\frac{1}{2}$ **tbsp** (1 **tbsp**) **oil** to a large bowl. Season with **salt** and **pepper**. Stir to mix.

4



Make tarragon cream

- Add **cream** and **Cream Sauce Spice Blend** to the same pot used to toast **pine nuts**. Whisk to combine.
- Bring to a simmer over medium-high heat. Cook, whisking often, until slightly thickened and smooth, 1-2 min.
- Remove from heat. Add **cream cheese**, **lemon zest** and **tarragon**. Season with **pepper**. Whisk until smooth, 1 min.

5



Assemble and roast tartines

- Spread **tarragon cream** over **flatbreads**, leaving a 1-inch border.
- Top with **asparagus**
- Top with **half the tomatoes**.
- Sprinkle **three-quarters of the Parmesan cheese** over top.
- Roast in **middle** of the oven until **flatbreads** are crisp and **sauce** is bubbling, 6-9 min.

6



Finish and serve

- Add **mushrooms**, **arugula** and **spinach mix**, **pine nuts** and **remaining tomatoes** to bowl with **lemon dressing**. Toss to coat.
- Cut **tartines** into wedges.
- Divide **tartines** and **salad** between plates.
- Sprinkle **remaining Parmesan cheese** over **salad**.