



# MELTY DOUBLE RED PEPPER PANINI

with Golden Potato Wedges & Herbed Aioli

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



1 TBSP | 2 TBSP  
Italian Seasoning



1 | 2  
Zucchini



1 | 2  
Red Onion



1 | 2  
Bell Pepper\*



2 TBSP | 4 TBSP  
Mayonnaise  
Contains: Eggs



1 tsp | 1 tsp  
Garlic Powder



4 Slices | 8 Slices  
Sourdough Bread  
Contains: Soy, Wheat



4 oz | 8 oz  
Roasted Red  
Pepper Spread



½ Cup | 1 Cup  
Mozzarella Cheese  
Contains: Milk



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

\*The ingredient you received may be a different color.



## HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



6 oz | 12 oz  
Asparagus

Calories: 690



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 810



HELLO

### DOUBLE RED PEPPER

Charred red pepper + red pepper spread = double the yum!

### BEST PRESSED

Putting some weight on the sandwiches in Step 6—like a heavy-bottomed pan—will simulate the pressure of a panini press.

### BUST OUT

- Baking sheet
- Large pan
- Medium bowl
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (5 tsp | 5 tsp)
- Olive oil (2 tsp | 3 tsp)

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### 1 ROAST POTATOES

- Adjust rack to top position and preheat oven to 450 degrees (**top and middle positions for 4 servings**). **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Toss on one half of a baking sheet with a **large drizzle of oil, half the Italian Seasoning (you'll use the rest later), salt, and pepper.** (For 4, spread potatoes out across entire sheet.)
- Roast on top rack until lightly browned and tender, 10 minutes (**you'll add more to the sheet then**).

- Trim and discard woody bottom ends from **asparagus**. Swap in asparagus for potatoes; toss as instructed (**you'll roast in the next step**). (Save potatoes for another use.)



### 4 MAKE AIOLI

- Meanwhile, in a small bowl, combine **mayonnaise, half the garlic powder (we sent more—use the rest as you like), remaining Italian Seasoning, and a drizzle of olive oil (large drizzle for 4 servings).** Season with **salt and pepper** to taste.



### 2 PREP & ROAST VEGGIES

- Peel and slice **onion** into ½-inch-thick rounds. Halve, core, and thinly slice **bell pepper** into strips. Trim and slice **zucchini** crosswise into ¼-inch-thick rounds.
- In a medium bowl, toss onion and bell pepper with a **drizzle of olive oil, salt, and pepper.**
- Once potatoes have roasted 10 minutes, remove sheet from oven. Carefully toss onion and bell pepper on empty side. (**For 4 servings, leave potatoes roasting; add veggies to a second sheet and roast on middle rack.**)
- Return to top rack until potatoes are browned and veggies are tender, 10-15 minutes more.

- Toss **onion and bell pepper** on opposite side of sheet from **asparagus**; roast 10-12 minutes.



### 5 ASSEMBLE SANDWICHES

- Spread **half the sourdough slices** with a **thin layer of aioli**. Spread remaining sourdough slices with **red pepper spread.**
- Fill with even layers of **mozzarella, bell pepper, onion, and zucchini (we used 4-6 zucchini slices; you may have some left over).** Close **sandwiches.**



### 3 COOK ZUCCHINI

- Toss **zucchini** in bowl used for veggies with a **drizzle of oil, salt, and pepper.**
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add zucchini in a single layer; cook until golden brown and slightly tender, 2-4 minutes per side.
- Turn off heat; transfer to a plate. Wipe out pan.



### 6 FINISH & SERVE

- Heat a **drizzle of oil** in pan used for zucchini over medium heat. Once hot, add **sandwiches**; press down with spatula or heavy-bottomed pan. Cook, pressing occasionally, until bread is toasted and cheese melts, 2-4 minutes per side. (**For 4 servings, work in batches or use a second pan, adding more oil as necessary.**) **TIP: Lower heat if sandwiches begin to brown too quickly!**
- Halve **panini** on a diagonal and divide between plates. Serve with **potato wedges** and **remaining aioli** on the side for dipping. **TIP: Serve any remaining zucchini slices on the side!**