

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz Potatoes*



1TBSP | 1TBSP Italian Seasoning



Zucchini



Ciabattas Contains: Soy, Wheat



1.5 oz | 3 oz Sun-Dried **Tomatoes**



1 tsp | 2 tsp Garlic Powder



4 TBSP | 8 TBSP Mayonnaise **Contains: Eggs**



4 TBSP | 8 TBSP Pesto Contains: Milk



1 | 1 Lemon



1/2 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.

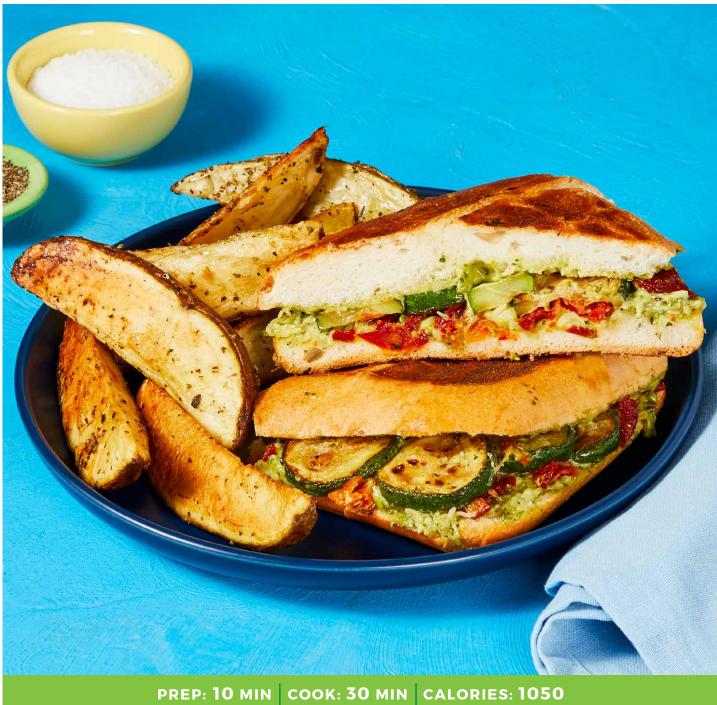


10 oz | 20 oz Chicken Cutlets



ZUCCHINI, MOZZ & SUN-DRIED TOMATO PANINI

with Pesto Mayo & Italian-Seasoned Potato Wedges





HELLO

PESTO MAYO

Pesto and lemon add bright herbaceous flavor to this spread.

WEIGHT A MINUTE

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

BUST OUT

- · Baking sheet
- Small bowl
- Medium bowl • Paper towels 😉
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp) (1 tsp | 1 tsp) 🔄
- Olive oil (1 tsp | 2 tsp)

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1 ROAST POTATOES

- Adjust rack to top position and preheat oven to 450 degrees. Wash and dry produce.
- Cut potatoes into ½-inch-thick wedges. Toss on a baking sheet with a large drizzle of oil, 1/2 tsp Italian Seasoning (1 tsp for 4 servings), salt, and pepper. (You'll use more Italian Seasoning later.)
- · Roast on top rack until browned and tender 20-25 minutes.



2 PREP

· While potatoes roast, trim and cut **zucchini** crosswise into ¼-inch-thick rounds. Quarter lemon. Halve ciabattas. Finely chop sun-dried tomatoes.



Pat chicken* dry with paper towels and season all over with salt and pepper. Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken: cook until browned and cooked through, 3-5 minutes per side. Turn off heat: transfer to a cutting board. Wipe out pan.



- Toss zucchini in a medium bowl with a drizzle of olive oil (large drizzle for 4 servings), half the garlic powder (be sure to measure; we sent more), 1/2 tsp Italian Seasoning (1 tsp for 4), salt, and pepper. (Use the remaining Italian Seasoning as you like.)
- Heat a drizzle of oil in a large pan over medium-high heat. Add zucchini in a single layer; cook until golden brown and iust tender. 2-4 minutes per side. Turn off heat; transfer to a plate. Wipe out pan.



Use pan used for chicken here.



4 MAKE PESTO MAYO

· Meanwhile, in a small bowl, combine mayonnaise, pesto, and a squeeze of lemon juice (a big squeeze for 4 servings). Season with salt and pepper.



5 ASSEMBLE SANDWICHES

- Spread a layer of pesto mayo onto cut sides of ciabattas.
- Fill ciabattas with mozzarella sun-dried tomatoes, and a few slices of zucchini. (You may have some left over-feel free to serve on the side, if you like.)



Slice **chicken** crosswise. Add to ciabattas along with mozzarella.



6 FINISH & SERVE

- Heat a drizzle of oil in pan used for zucchini over medium heat. Once hot. add sandwiches: press down with a spatula. Cook, pressing occasionally, until bread is toasted and cheese melts. 2-4 minutes per side. (For 4 servings, cook in batches if needed.) TIP: If pan seems dry when flipping sandwiches, add another drizzle of oil or ½ TBSP butter. Lower heat if bread browns too quickly.
- Transfer **panini** to a cutting board. Once cool enough to handle, halve on a diagonal.
- Divide panini between plates and serve with potato wedges on the side.