



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 TBSP | 8 TBSP
Smoky Red
Pepper Crema
Contains: Milk



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.



10 oz | 20 oz
Chicken Cutlets

Calories: 1030



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 850



HELLO

DOUBLE RED PEPPER

Charred red pepper + smoky red pepper crema = 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
- Small bowl
- Medium bowl
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (5 tsp | 5 tsp) (1 tsp | 1 tsp)
- Olive oil (2 tsp | 3 tsp)

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1 ROAST POTATOES

- Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 450 degrees. 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).



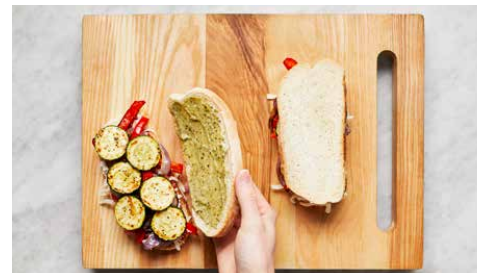
4 MAKE AIOLI

- 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.



5 ASSEMBLE SANDWICHES

- Spread half the sourdough slices with a thin layer of aioli. Spread remaining sourdough slices with smoky red pepper crema.
- 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.

- Fill sandwiches with chicken.



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.
- Pat chicken* dry with paper towels; season all over with salt and pepper. Heat a drizzle of oil in pan used for zucchini over medium-high heat. Add chicken and cook until browned and cooked through, 3-5 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!

*Chicken is fully cooked when internal temperature reaches 165°.