



# CHEESY SPINACH, TOMATO & FETA PANINI

with Lemon-Oregano Potato Wedges & Garlic Dijonnaise

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



1 tsp | 2 tsp  
Dried Oregano



1 Clove | 2 Cloves  
Garlic



1 | 1  
Lemon



1 | 2  
Tomato



4 TBSP | 8 TBSP  
Mayonnaise  
Contains: Eggs



2 tsp | 4 tsp  
Dijon Mustard



2.5 oz | 5 oz  
Spinach



2 TBSP | 4 TBSP  
Cream Cheese  
Contains: Milk



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



½ Cup | 1 Cup  
Feta Cheese  
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: 1110



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 920



## BUST OUT

- Baking sheet
- Large pan
- 2 Small bowls
- Paper towels

- Kosher salt
  - Black pepper
  - Cooking oil (2 tsp | 2 tsp) (1 tsp | 1 tsp)
  - Sugar (¼ tsp | ½ tsp)
  - Butter (2 TBSP | 4 TBSP)
- Contains: Milk

## MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.



### 1 ROAST POTATOES

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Toss on a baking sheet with a **drizzle of oil, oregano, salt, and pepper.** Roast on top rack until browned and tender, 20-25 minutes.



### 2 PREP

- While potatoes roast, peel and mince or grate **garlic.** Quarter **lemon.** Thinly slice **tomato** into rounds and season with **salt and pepper.**
- Pat **chicken\*** dry with paper towels; 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 plate. Wipe out pan.



### 3 MAKE DIJONNAISE

- In a small bowl, combine **mayonnaise, mustard, ¼ tsp sugar** (½ tsp for 4 servings), **juice from one lemon wedge** (two wedges for 4), and a **pinch of garlic.** Season with **salt and pepper** to taste.



### 4 COOK SPINACH

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **spinach** and **remaining garlic**; season with **salt and pepper.** Cook, stirring, until spinach is wilted, 2-3 minutes.
- Turn off heat. Transfer spinach to a second small bowl; stir in **cream cheese** until combined.
- Wipe out pan.

Use pan used for chicken here.



### 5 ASSEMBLE SANDWICHES

- Spread **half the sourdough slices** with **creamy spinach**; top with even layers of **feta, mozzarella, and tomato.**
- Spread remaining sourdough slices with **Dijonnaise** (*save some for serving*).
- Close sandwiches.
- Top **creamy spinach** with **chicken** along with **feta, mozzarella, and tomato.**



### 6 TOAST SANDWICHES

- Melt **1 TBSP butter** in pan used for spinach over medium heat. Once hot, add **sandwiches** and push around in pan until melted butter has absorbed. (**For 4 servings, work in batches or use a second pan, using 1 TBSP butter for each batch.**) Cook until bread is golden brown and cheese is slightly melted, 4-6 minutes.
- Add another **1 TBSP butter** to pan, then flip sandwiches and push around again until melted butter has absorbed. Cook until bread is golden brown and cheese is fully melted, 4-6 minutes. **TIP: If you have a heavy-bottomed pan, place on top of the sandwiches as they cook for a real panini experience!**



### 7 FINISH & SERVE

- Squeeze **one lemon wedge** over **potatoes** (**two wedges for 4 servings**).
- Halve **panini** on a diagonal and divide between plates. Serve with **potato wedges** and **remaining Dijonnaise** on the side for dipping.