



# ALPINE MUSHROOM & SWISS PANINI

with Potato Wedges & Horseradish Aioli

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



8 oz | 16 oz  
Button Mushrooms



1 | 1  
Onion



2 TBSP | 4 TBSP  
Mayonnaise  
Contains: Eggs



½ oz | 1 oz  
Creamy Horseradish  
Sauce  
Contains: Eggs



1 tsp | 2 tsp  
Garlic Powder



1 | 2  
Mushroom Stock  
Concentrate



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



2 tsp | 4 tsp  
Dijon Mustard



4 Slices | 8 Slices  
Swiss Cheese  
Contains: Milk



¼ Cup | ½ Cup  
Monterey Jack  
Cheese  
Contains: Milk



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP  
OR GIVE US A CALL AT (646) 846-3663.

\*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.



4 oz | 8 oz  
Bacon

Calories: 1190



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 940



# HELLO FRESH

## HELLO

### SWISS CHEESE

A melty, sweet, and mildly nutty addition to your panini

### 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

- Small bowl
- Large pan
- Baking sheet
- Paper towels

- Kosher salt
  - Black pepper
  - Cooking oil (4 tsp | 4 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.*

### HOW WAS YOUR MEAL?



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### 1 PREP & MAKE AIOLI

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Trim and thinly slice **mushrooms** (skip if your mushrooms are pre-sliced!). Halve, peel, and thinly slice **onion**.
- In a small bowl, combine **mayonnaise** with **horseradish sauce**; season with **salt** and **pepper**.



### 4 ASSEMBLE SANDWICHES

- Spread **half the sourdough slices** with **mustard**, then top with even layers of **Swiss** (tearing to fit if necessary), **mushrooms and onion**, and **Monterey Jack**.
- Top with remaining sourdough slices to create **sandwiches**.

- Top with **bacon** along with **Swiss**, **mushrooms and onion**, and **Monterey Jack**.



### 2 COOK POTATOES

- Toss **potatoes** on a baking sheet with **¾ tsp garlic powder** (1½ tsp for 4 servings), a **drizzle of oil**, **salt**, and **pepper** (reserve remaining garlic powder for another use).
- Roast on top rack until browned and tender, 20-25 minutes.

- Heat a large dry pan over medium-high heat. Add **bacon\***; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes. Transfer bacon to a paper-towel-lined plate. Wipe out pan. Once bacon is cool enough to handle, roughly chop.



### 5 TOAST SANDWICHES

- Melt **1 TBSP butter** in pan used for mushrooms and onion over medium heat. (For 4 servings, work in batches or use a second pan, using 1 TBSP butter for each batch.) Add **sandwiches** and push around in pan until melted butter has absorbed. Cook until bread is golden brown and cheese is slightly melted, 4-6 minutes.



### 3 COOK MUSHROOMS & ONION

- Meanwhile, heat a **large drizzle of oil** in a large pan over medium-high heat. Add **mushrooms** and season with **salt** and **pepper**. Cook, stirring, until lightly browned, 4-5 minutes. **TIP: Lower heat and add a splash of water if mushrooms begin to brown too quickly.**
- Add **onion** and another **drizzle of oil**; season with **salt** and **pepper**. Cook, stirring, until veggies are browned and tender, 5-7 minutes.
- Stir in **stock concentrate** and **2 TBSP water**; cook until water has evaporated and mixture is jammy.
- Turn off heat; remove from pan and set aside. Wash out pan.

- Use pan used for bacon here.



### 6 FINISH & SERVE

- 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 melts, 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!**
- Halve **panini** on a diagonal and divide between plates. Serve with **potato wedges** and **horseradish aioli** on the side for dipping.

\*Bacon is fully cooked when internal temperature reaches 145°.