



CHEESY KALE, 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



4 oz | 8 oz
Kale



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.



6 oz | 12 oz
Asparagus

Calories: 890



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 1010



HELLO

GARLIC DIJONNAISE

Dijon, garlic, and mayo = a creamy, bold, and tangy condiment

PRESS THE ISSUE

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



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.

- **Tip:** Trim and discard woody bottom ends from **asparagus.** Swap in asparagus for potatoes; roast until tender and lightly browned, 10-12 minutes. (Save potatoes for another use.)



2 PREP

- While potatoes roast, peel and mince or grate **garlic.** Quarter **lemon.** Thinly slice **tomato** into rounds and season with **salt and pepper.** Remove and discard any large stems from **kale;** chop into bite-size pieces.



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 KALE

- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **kale** and **remaining garlic;** season with **salt and pepper.** Cook, stirring occasionally, until tender, 5-7 minutes.
- Turn off heat. Transfer kale to a second small bowl; stir in **cream cheese** until combined. Wipe out pan.



5 ASSEMBLE SANDWICHES

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



6 TOAST SANDWICHES

- Melt **1 TBSP butter** in pan used for kale 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.
- **Tip:** Squeeze **one lemon wedge** (two wedges for 4 servings) over **asparagus.**