



Italian Mozzarella Panini

with Herby Tomato Soup

VEGGIE 30 Minutes



Artisan bun



Fresh Mozzarella



Italian Seasoning



Crushed Tomatoes



Garlic



Vegetable Broth Concentrate



Arugula and Spinach Mix



Basil Pesto



Tomato Sauce



Roasted Red Peppers



Shallot

HELLO PANINI

A grilled Italian inspired sandwich!

Start Strong

Before starting, preheat the oven to 450°F and wash and dry all produce.

Bust Out

Baking Sheet, Garlic Press, Medium Pot, Paper Towels, Measuring Cups, Measuring Spoons, Strainer

Ingredients

	2 Person	4 Person
Artisan bun	2	4
Fresh Mozzarella	125 g	250 g
Italian Seasoning	1 tbsp	2 tbsp
Crushed Tomatoes	1 box	2 box
Garlic	6 g	12 g
Vegetable Broth Concentrate	2	4
Arugula and Spinach Mix	56 g	113 g
Basil Pesto	¼ cup	½ cup
Tomato Sauce	2 tbsp	4 tbsp
Roasted Red Peppers	1 can	2 can
Shallot	50 g	100 g
Butter*	1 tbsp	2 tbsp
Sugar*	½ tsp	2 tsp
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1. PREP

Pat **mozzarella** dry using paper towel. Cut the **mozzarella** into ¼-inch slices, then season all over with **salt, pepper,** and **half the Italian seasoning.** Halve the **buns.** Roughly chop the **arugula-spinach mix.** Peel, then finely chop the **shallot.** Drain **peppers.** Pat dry using paper towel, then roughly chop. Peel, then mince or grate the **garlic.**



4. ASSEMBLE SANDWICHES

While the **soup** simmers, arrange the **buns** cut-side up on a baking sheet. Top the **bottom buns** with **half the spinach-arugula mixture, roasted red peppers** and **sliced mozzarella.**



2. START SOUP

Heat a medium pot over medium-high heat. When pot is hot, add **1 tbsp butter** (dbl for 4 ppl), then **shallots.** Cook, stirring often, until softened, 3-4 min. Add the **garlic, tomato sauce** and **remaining Italian seasoning.** Cook, stirring often, until fragrant, 30 sec.



5. TOAST SANDWICHES

Toast in **top** of oven, until golden-brown and **cheese** is melted, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!) When the **buns** are toasted, spread **half the basil pesto** on the **top buns.** Place **top bun** on the **melted cheese.**



3. FINISH SOUP

Add the **crushed tomatoes, 1 ½ cup water, ½ tsp sugar** (dbl both for 4 ppl) and **veggie broth concentrate(s)** to the same pot with the **shallot-garlic mixture.** Bring to a boil over high heat, then reduce the heat to medium. Simmer, until slightly reduced, 6-8 min.



6. FINISH AND SERVE

Stir the **remaining spinach-arugula mix** into the **soup** until wilted, 1-2 min. Season the **soup** with **salt** and **pepper.** Cut the **Italian mozzarella paninis** in half. Divide the **tomato soup** between bowls, then drizzle over the **remaining basil pesto.** Serve the **paninis** on the side. Don't be afraid to dunk!

Dinner Solved!