



# ZUCCHINI, MOZZ & SUN-DRIED TOMATO PANINI

with Creamy Herb Sauce & Italian-Seasoned Potato Wedges

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Yukon Gold Potatoes\*



1 TBSP | 1 TBSP  
Italian Seasoning



1 | 2  
Zucchini



1 | 1  
Green Herb Blend



2 | 4  
Ciabattas  
Contains: Soy, Wheat



1.5 oz | 3 oz  
Sun-Dried Tomatoes



1 tsp | 2 tsp  
Garlic Powder



4 TBSP | 8 TBSP  
Mayonnaise  
Contains: Eggs



2 TBSP | 4 TBSP  
Sour Cream  
Contains: Milk



½ Cup | 1 Cup  
Mozzarella Cheese  
Contains: Milk



\*The ingredient you received may be a different color.

## HELLO

### CREAMY HERB SAUCE

Fresh parsley and chives add pops of herbaceous flavor to a garlicky sandwich spread.

PREP: 10 MIN | COOK: 30 MIN | CALORIES: 860



## WEIGHT A MINUTE

Want your panini extra-crispy?

Putting some weight on the sandwiches in step 6—we suggest using a heavy-bottomed pan—will simulate the pressure of a panini press. (Bonus: This also helps the veg and cheese layers meld.)

## BUST OUT

- Baking sheet
- Medium bowl
- Large pan
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Olive oil (1 tsp | 2 tsp)

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## 1 ROAST POTATOES

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Toss on a baking sheet with a **large drizzle of oil**, **½ tsp Italian Seasoning** (you'll use more later), **salt**, and **pepper**. (For 4 servings, use 1 tsp Italian Seasoning.)
- Roast on top rack until browned and tender, 20-25 minutes.



## 4 MAKE SAUCE

- Meanwhile, in a small bowl, combine **mayonnaise**, **sour cream**, **parsley**, **chives**, and **remaining garlic powder**. Season with **salt** and **pepper**.



## 2 PREP

- While potatoes roast, trim and cut **zucchini** crosswise into ¼-inch-thick rounds. Finely chop **parsley**. Mince **chives**. Halve **ciabattas**. Finely chop **sun-dried tomatoes**.



## 5 ASSEMBLE SANDWICHES

- Spread a **layer of creamy herb sauce** onto cut sides of **ciabattas**.
- Fill ciabattas with **mozzarella**, **sun-dried tomatoes**, and a **few slices of zucchini**. (You may have some left over—feel free to serve on the side, if you like.)



## 3 COOK ZUCCHINI

- Toss **zucchini** in a medium bowl with a **drizzle of olive oil** (large drizzle for 4 servings), **half the garlic powder** (you'll use the rest in the next step), **½ tsp Italian Seasoning** (1 tsp for 4), **salt**, and **pepper**. (Use the rest of the Italian Seasoning as you like.)
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add zucchini in a single layer; cook until golden brown and just tender, 2-4 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 a spatula or heavy-bottomed pan. Cook, pressing occasionally, until bread is toasted and cheese melts, 2-4 minutes per side. (For 4 servings, cook sandwiches in batches if needed.) **TIP: If pan seems dry when flipping the sandwiches, add another drizzle of oil or ½ TBSP butter. Lower heat if bread begins to brown too quickly.**
- Transfer **panini** to a cutting board. Once cool enough to handle, halve on a diagonal.
- Divide between plates and serve with **potato wedges** on the side.