



ZUCCHINI, MOZZ & SUN-DRIED TOMATO PANINI

with Creamy Parsley Sauce & Italian-Seasoned Potato Wedges

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 TBSP | 1 TBSP
Italian Seasoning



1 | 2
Zucchini



¼ oz | ¼ oz
Parsley



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



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk



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*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.



8 oz | 16 oz
Broccoli Florets

Calories: 800



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 900



HELLO FRESH

HELLO

SUN-DRIED TOMATOES

Sweet and tart jewels exploding with flavor

WEIGHT A MINUTE

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
- Medium bowl
- 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 (1 tsp for 4 servings)**, **salt**, and **pepper**. (You'll use more Italian Seasoning later.)
- Roast on top rack until browned and tender, 20-25 minutes.



4 MAKE SAUCE

- Meanwhile, in a small bowl, combine **mayonnaise**, **sour cream**, **parsley**, 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**. Halve **ciabattas**. Finely chop **sun-dried tomatoes**.
- Cut **broccoli florets** into bite-size pieces if necessary. Swap in broccoli for potatoes; roast 12-15 minutes. (Save potatoes for another use.)



5 ASSEMBLE SANDWICHES

- Spread a **layer of creamy parsley 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 later)**, ½ tsp **Italian Seasoning (1 tsp for 4)**, **salt**, and **pepper**. (Use the remaining 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. Cook, pressing occasionally, until bread is toasted and cheese melts, 2-4 minutes per side. (For 4 servings, cook in batches if needed.) **TIP: If pan seems dry when flipping sandwiches, add another drizzle of oil or ½ TBSP butter. Lower heat if bread browns 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.

WK 1-10