

## **INGREDIENTS**

2 PERSON | 4 PERSON



12 oz | 24 oz Potatoes\*



1 TBSP | 1 TBSP Italian Seasoning



Zucchini



1/4 oz | 1/4 oz Parsley



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



11/2 TBSP | 3 TBSP





1/2 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.

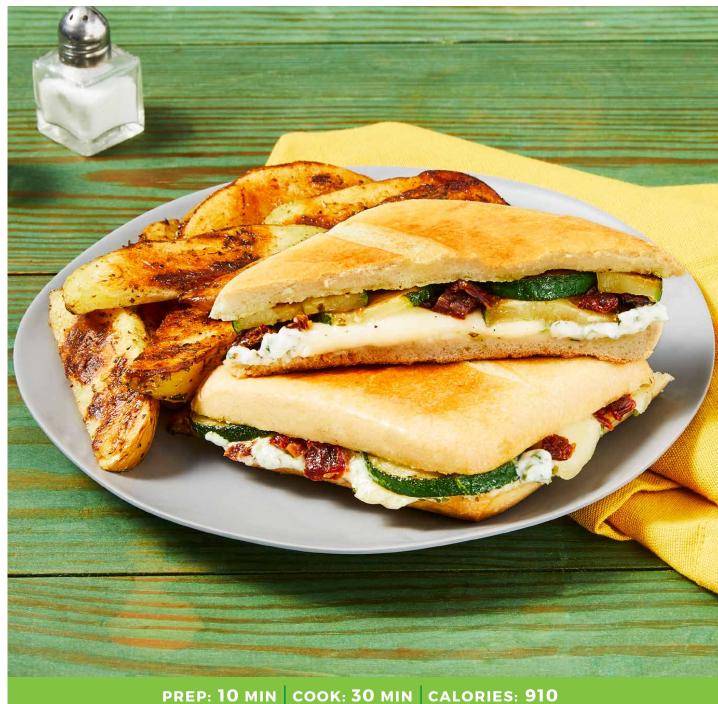






# **ZUCCHINI, MOZZ & SUN-DRIED TOMATO PANINI**

with Creamy Parsley Sauce & Italian-Seasoned Potato Wedges





### HELLO

#### **CREAMY HERB SAUCE**

Parsley and chives add fresh herbaceous flavor to this spread.

#### **WEIGHT A MINUTE**

Putting some weight on the sandwiches in Step 6-like a heavybottomed 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, 1/2 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



Trim and discard woody bottom ends from asparagus. Swap in asparagus for potatoes; roast for 10-12 minutes. (Save potatoes for another use.)



#### 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.



- 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), 1/2 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.



#### **4 MAKE SAUCE**

• Meanwhile, in a small bowl, combine mavonnaise, sour cream, parsley, and remaining garlic powder. Season with salt and pepper.



- 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.)



#### 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 1/2 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.