



*The ingredient you received may be a different color.

25



2 PERSON | 4 PERSON

If you chose to modify your meal, follow the **HelloCustom** instructions on the flip side of this card.



G Calories: 1170

CHEESY SPINACH, TOMATO & FETA PANINI

with Lemon-Oregano Potato Wedges & Garlic Dijonnaise



PREP: 10 MIN COOK: 30 MIN CALORIES: 990

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HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PRESS THE ISSUE

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



4 COOK SPINACH

- Heat a drizzle of oil in a large pan over medium-high heat. Add spinach and remaining garlic; season with salt and pepper. Cook, stirring, until spinach is wilted, 2-3 minutes.
- Turn off heat. Transfer spinach to a second small bowl; stir in cream cheese until combined.
- Wipe out pan.
- Subse pan used for chicken here.



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.



2 PREP

- While potatoes roast, peel and mince or grate garlic. Quarter lemon. Thinly slice tomato into rounds and season with salt and pepper.
- Pat chicken* dry with paper towels; season all over with salt and pepper. Heat a drizzle of oil in a large pan over medium-high heat. Add chicken; cook until browned and cooked through, 3-5 minutes per side. Turn off heat; transfer to a plate. Wipe out pan.



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.



5 ASSEMBLE SANDWICHES

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



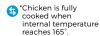
6 TOAST SANDWICHES

- Melt 1 TBSP butter in pan used for spinach 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.



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