



ALPINE MUSHROOM & SWISS PANINI

with Potato Wedges & Garlic Aioli

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



8 oz | 16 oz
Button Mushrooms



1 | 1
Onion



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1 tsp | 2 tsp
Garlic Powder



1 | 2
Mushroom Stock
Concentrate



4 Slices | 8 Slices
Sourdough Bread
Contains: Soy, Wheat



2 tsp | 4 tsp
Dijon Mustard



4 Slices | 8 Slices
Swiss Cheese
Contains: Milk



¼ Cup | ½ Cup
Monterey Jack
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.



10 oz | 20 oz
Chicken Cutlets

Calories: 1150



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 970



HELLO

HALL OF FAME

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

BEST PRESSED

Putting some weight on the sandwiches in Step 6—like a heavy-bottomed pan—will simulate the pressure of a panini press.

BUST OUT

- Small bowl
- Large pan
- Baking sheet
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)
(1 tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

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1 PREP & MAKE AIOLI

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Trim and thinly slice **mushrooms** (skip if your mushrooms are pre-sliced!). Halve, peel, and thinly slice **onion**.
- In a small bowl, combine **mayonnaise** with **¼ tsp garlic powder** (½ tsp for 4 servings); season with **salt** and **pepper**. (You'll use the rest of the garlic powder in the next step.)



4 ASSEMBLE SANDWICHES

- Spread **half the sourdough slices** with **mustard**, then top with even layers of **Swiss** (tearing to fit if necessary), **mushrooms and onion**, and **Monterey Jack**.
- Top with remaining sourdough slices to create **sandwiches**.

- Add **chicken** to sandwiches along with **mushrooms and onion**.



2 COOK POTATOES

- Toss **potatoes** on a baking sheet with **remaining garlic powder**, a **drizzle of oil**, **salt**, and **pepper**.
- Roast on top rack until browned and tender, 20-25 minutes.

- While potatoes roast, 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.



5 TOAST SANDWICHES

- Melt **1 TBSP butter** in pan used for mushrooms and onion over medium heat. (For 4 servings, work in batches or use a second pan, using 1 TBSP butter for each batch.) Add **sandwiches** and push around in pan until melted butter has absorbed. Cook until bread is golden brown and cheese is slightly melted, 4-6 minutes.



3 COOK MUSHROOMS & ONION

- Meanwhile, heat a **large drizzle of oil** in a large pan over medium-high heat. Add **mushrooms** and season with **salt** and **pepper**. Cook, stirring, until lightly browned, 4-5 minutes. **TIP: Lower heat and add a splash of water if mushrooms begin to brown too quickly.**
- Add **onion** and another **drizzle of oil**; season with **salt** and **pepper**. Cook, stirring, until veggies are browned and tender, 5-7 minutes.
- Stir in **stock concentrate** and **2 TBSP water**; cook until water has evaporated and mixture is jammy.
- Turn off heat; remove from pan and set aside. Wash out pan.

- Use pan used for chicken here.



6 FINISH & SERVE

- 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 melts, 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!**
- Halve **panini** on a diagonal and divide between plates. Serve with **potato wedges** and **garlic aioli** on the side for dipping.

*Chicken is fully cooked when internal temperature reaches 165°.