



# TOMATO, MOZZ & CREAMY PESTO PANINI

with Arugula Salad & Dijon Vinaigrette

## INGREDIENTS

2 PERSON | 4 PERSON



**2 TBSP | 4 TBSP**  
Cream Cheese  
Contains: Milk



**1 | 2**  
Tomato



**4 oz | 8 oz**  
Fresh Mozzarella  
Contains: Milk



**4 TBSP | 8 TBSP**  
Pesto  
Contains: Milk



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



**5 tsp | 5 tsp**  
Red Wine Vinegar



**2 tsp | 2 tsp**  
Dijon Mustard



**2 oz | 4 oz**  
Arugula



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!



## 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: 970**



**PREP: 5 MIN | COOK: 15 MIN | CALORIES: 790**





HELLO

### CREAMY PESTO

Pesto and cream cheese come together for a bright, herbaceous sandwich spread that elevates every bite.

### WEIGHT A MINUTE

Putting weight—like a heavy-bottomed pan—on the sandwiches in Step 4 will simulate the pressure of a panini press for more even melting and better browning (yum!).

### BUST OUT

- 2 Small bowls
- Whisk
- Large pan
- Large bowl
- Paper towels
- Kosher salt
- Black pepper
- Olive oil (2 TBSP | 4 TBSP)
- Sugar (¼ tsp | ½ tsp)
- Cooking oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP)  
Contains: Milk

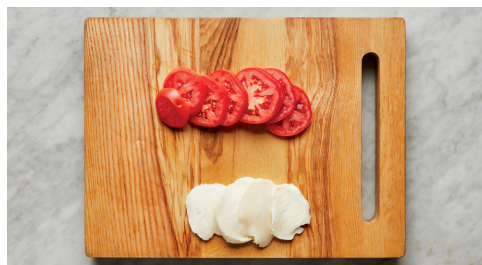
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\*Chicken is fully cooked when internal temperature reaches 165°.



### 1 PREP

- Drop **cream cheese packets** in a glass of warm water to soften. **Wash and dry produce.**
- Thinly slice **tomato** into rounds. Thinly slice **mozzarella** into rounds.

- Pat **chicken\*** dry with paper towels and season all over with **salt** and **pepper**. Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add chicken; cook until browned and cooked through, 3-5 minutes per side. Transfer to a cutting board to rest.



### 4 TOAST SANDWICHES

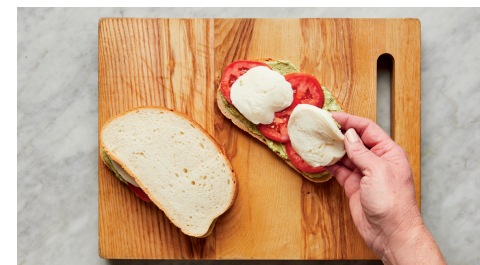
- Melt **1 TBSP butter** in a large, preferably nonstick, pan over medium heat. (For 4 servings, work in batches or use a second large pan, using 1 TBSP butter for each batch.) Add **sandwiches** and push around in pan until butter has absorbed. Cook until bread is golden brown and cheese slightly melts, 4-6 minutes.
- Add another **1 TBSP butter** to pan, then flip sandwiches and push around again until butter has absorbed. Cook until bread is golden brown and cheese fully melts, 4-6 minutes more. **TIP: If you have a heavy-bottomed pan, place on top of the sandwiches as they cook for a real panini experience!**

- Use pan used for chicken here.



### 2 MAKE CREAMY PESTO

- In a small bowl, whisk together **cream cheese** and **pesto**.



### 3 ASSEMBLE SANDWICHES

- Arrange **half the sourdough slices** on a clean work surface. Spread with **creamy pesto**. Layer with **tomato** and **mozzarella**; season with **pepper**. Close **sandwiches**.

- Slice **chicken** crosswise. Layer on top of **creamy pesto** along with **tomato** and **mozzarella**.



### 5 MAKE SALAD

- While sandwiches toast, in a second small bowl, combine **half the vinegar**, **half the mustard**, **2 TBSP olive oil**, **¼ tsp sugar**, a **pinch of salt**, and **pepper**. (For 4 servings, use all the vinegar, all the mustard, 4 TBSP olive oil, and ½ tsp sugar.) Whisk to combine.
- In a large bowl, toss **arugula** with as much **vinaigrette** as you like.



### 6 FINISH & SERVE

- Halve **panini** on a diagonal. Divide between plates and serve with **salad** on the side.

WK 20-21