



ZUCCHINI, MOZZ & SUN-DRIED TOMATO PANINI

with Basil Sauce & Italian-Seasoned Potato Wedges

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold
Potatoes



1 | 2
Zucchini



½ oz | 1 oz
Basil



1 tsp | 2 tsp
Garlic Powder



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



1 tsp | 2 tsp
Italian Seasoning



2 | 4
Ciabatta Rolls
Contains: Wheat



1.5 oz | 3 oz
Sun-Dried
Tomatoes



4 TBSP | 8 TBSP
Mayonnaise
Contains: Eggs



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk



HELLO

SUN-DRIED TOMATOES

These sun-kissed beauties are umami bombs, bursting with rich, sweet, and tangy flavor.

PREP: 10 MIN | COOK: 30 MIN | CALORIES: 850



THE MORE YOU KNOW

Want your panini extra-crispy?

Putting some weight on the sandwiches in step 6—we suggest using a heavy-bottomed pan—will simulate the pressure of a panini press. (Bonus: This also helps the veg and cheese layers meld.)

BUST OUT

- Baking sheet
- Medium bowl
- Large pan
- Small bowl
- Kosher salt
- Black pepper
- Vegetable 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 all produce.**
- Cut **potatoes** into ½-inch-thick wedges. Toss on a baking sheet with a large drizzle of **oil**, half the **Italian Seasoning** (you'll use the rest later), **salt**, and **pepper**. Roast on top rack until lightly browned and tender, 20-25 minutes.



4 MAKE BASIL SAUCE

- Meanwhile, in a small bowl, combine **mayonnaise**, **sour cream**, **chopped basil**, and remaining **garlic powder**. Season with **salt** and **pepper**.



2 PREP

- While potatoes roast, trim and cut **zucchini** into ¼-inch-thick rounds. Pick **basil leaves** from stems; finely chop leaves. Halve **ciabatta**. Finely chop **sun-dried tomatoes**.



5 ASSEMBLE SANDWICHES

- Spread a layer of **basil sauce** onto cut sides of **ciabatta**.
- Fill ciabatta with **mozzarella**, **sun-dried tomatoes**, and a few slices of **zucchini** (you may have some left over).



3 COOK ZUCCHINI

- Toss **zucchini** in a medium bowl with a drizzle of **olive oil**, half the **garlic powder** (you'll use the rest in the next step), remaining **Italian Seasoning**, **salt**, and **pepper**.
- 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 SERVINGS:** Use a large drizzle of olive oil.



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 or heavy-bottomed pan. Cook, pressing occasionally, until bread is toasted and cheese melts, 2-4 minutes per side. Transfer to a cutting board. Once cool enough to handle, halve on a diagonal.
- Divide between plates. Serve with **potato wedges** on the side.
- **4 SERVINGS:** Cook sandwiches in batches if needed.
- **TIP:** If pan seems dry when flipping, add another drizzle of oil or ½ TBSP butter. Lower heat if bread browns too quickly.