



## INGREDIENTS

2 PERSON | 4 PERSON



**12 oz | 24 oz**  
Yukon Gold  
Potatoes



**1 TBSP | 1 TBSP**  
Italian Seasoning



**1 | 2**  
Zucchini



**2 | 4**  
Ciabattas  
Contains: Soy, Wheat



**½ oz | 1 oz**  
Basil



**1.5 oz | 3 oz**  
Sun-Dried  
Tomatoes



**1 tsp | 2 tsp**  
Garlic Powder



**4 TBSP | 8 TBSP**  
Mayonnaise  
Contains: Eggs, Soy



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



**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.

# ZUCCHINI, MOZZ & SUN-DRIED TOMATO PANINI

with Basil Sauce & Italian-Seasoned Potato Wedges



**PREP: 10 MIN | COOK: 30 MIN | CALORIES: 860**





## 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**, ½ tsp **Italian Seasoning** (you'll use the rest later), **salt**, and **pepper**. (For 4 servings, use 1 tsp **Italian Seasoning**.)
- 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 **ciabattas**. Finely chop **sun-dried tomatoes**.



## 5 ASSEMBLE SANDWICHES

- Spread a **layer of basil 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).



## 3 COOK ZUCCHINI

- Toss **zucchini** in a medium bowl with a **drizzle of olive oil** (use a **large drizzle of olive oil for 4 servings**), **half the garlic powder** (you'll use the rest in the next step), ½ tsp **Italian Seasoning** (1 tsp for 4), **salt**, and **pepper**. (Use the rest of the 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.



## 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. (For 4 servings, cook sandwiches in batches if needed.) **TIP: If pan seems dry when flipping the sandwiches, add another drizzle of oil or ½ TBSP butter. Lower heat if bread begins to brown too quickly.**
- Transfer to a cutting board. Once cool enough to handle, halve on a diagonal.
- Divide **panini** between plates. Serve with **potato wedges** on the side.

WK 13-10