



More than Food

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## Roasted Summer Vegetable Muffuletta

with Garlic-Olive Aioli and Fresh Mozzarella



If you've never had a muffuletta before, you're missing out. It's the king of the sandwich world! After hollowing out an entire round of bread, layers upon layers of sandwich fillings are added. In this case, we're using roasted zucchini, yellow squash, eggplant, and fresh mozzarella. A garlic-olive aioli riffs on the classic olive salad accompaniment.



40 min



level 2



veggie



nut free



Bread Round



Mixed Olives



Mayonnaise



Zucchini



Yellow Squash



Eggplant



Mozzarella



Garlic



Basil

## Ingredients

	2 People	4 People
Bread Round	1) 2) 4)	2
Mixed Olives	2 oz	4 oz
Mayonnaise	3)	6 T
Zucchini	1	2
Yellow Squash	1	2
Eggplant	1	2
Mozzarella	2)	8 oz
Garlic	2 cloves	4 cloves
Basil	1 bunch	2 bunches
Olive Oil*	2 T	4 T

\*Not Included

## Allergens

- 1) Wheat
- 2) Dairy
- 3) Eggs
- 4) Soy

## Tools

Baking Sheet, Large Pan, Small Bowl

Ruler

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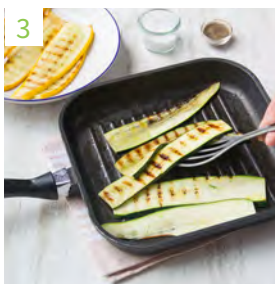
**Nutrition per person** Calories: 692 cal | Carbs: 64 g | Fat: 42 g | Protein: 22 g | Fiber: 14 g



**1** Preheat oven to 400 degrees. Trim and thinly slice the **eggplant**, **squash**, and **zucchini** lengthwise into 1/4-inch strips. **HINT:** If you do have a grill: oil the grates and drizzle eggplant, zucchini, and yellow squash with 2 tablespoons olive oil total. Add the vegetables to the grill over medium heat and grill 4-5 minutes per side, until tender and slightly charred.



**2** Lay **eggplant** on a lightly oiled baking sheet and drizzle on both sides with **1 tablespoon olive oil**. Season with **salt** and **pepper**. Place in the oven for 15-20 minutes, until soft and golden brown.



**3** Meanwhile, heat **1 tablespoon olive oil** in a large pan (or grill pan) over medium-high heat. Working in batches, cook the **zucchini** and **yellow squash** 2-3 minutes per side, until golden brown. Season with **salt** and **pepper**. Set aside.



**4** **Make the garlic-olive aioli and prep remaining ingredients:** mince or grate the **garlic**. Finely chop the **olives**. In a small bowl, mix together the **mayonnaise**, **garlic**, **olives**, and a pinch of **salt** and **pepper**. Thinly slice the **mozzarella**. Pick the **basil leaves** from the stem.

**5** Halve the **bread** horizontally and scoop out and discard the majority of the soft center. Place in the oven to toast for 5 minutes. **TIP:** You can make croutons with the leftover bread! Just tear into 1-inch pieces and toss with 1 tablespoon olive oil on a baking sheet. Toast at 400 degrees until crispy.

**6** **Assemble the muffuletta:** spread both sides of the **bread** with the **garlic-olive aioli** and layer the **mozzarella**, **basil leaves**, and **vegetables** on the bottom half of the bread. Top with the top half of the bread round and slice into quarters. Enjoy!