



MELTY DOUBLE RED PEPPER PANINI

with Sweet Potato Wedges & Pesto Mayo

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Sweet Potatoes



1 TBSP | 1 TBSP
Italian Seasoning



1 | 2
Zucchini



1 | 2
Red Onion



1 | 2
Bell Pepper*



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



4 TBSP | 8 TBSP
Pesto
Contains: Milk



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



4 oz | 8 oz
Roasted Red
Pepper Spread



½ Cup | 1 Cup
Mozzarella 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: 1120



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 940



HELLO FRESH

HELLO

DOUBLE RED PEPPER

Charred red pepper + red pepper spread = double the yum!

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

- Baking sheet
- Small bowl
- Medium bowl
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (5 tsp | 5 tsp) (1 tsp | 1 tsp)
- Olive oil (1 tsp | 1 tsp)

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1 ROAST SWEET POTATOES

- Adjust rack to top position and preheat oven to 450 degrees (top and middle positions for 4 servings). Wash and dry produce.
- Cut sweet potatoes into ½-inch-thick wedges. Toss on one half of a baking sheet with a large drizzle of oil, half the Italian Seasoning (all for 4), salt, and pepper. (For 4, spread sweet potatoes out across entire sheet.)
- Roast on top rack until lightly browned and tender, 15 minutes (you'll add more to the sheet then).



4 MAKE PESTO MAYO

- Meanwhile, in a small bowl, combine mayonnaise and pesto; season with salt and pepper to taste.



2 PREP & ROAST VEGGIES

- Peel and slice onion into ½-inch-thick rounds. Halve, core, and thinly slice bell pepper into strips. Trim and slice zucchini crosswise into ¼-inch-thick rounds.
- In a medium bowl, toss onion and bell pepper with a drizzle of olive oil, salt, and pepper.
- Once sweet potatoes have roasted 15 minutes, remove sheet from oven. Carefully toss onion and bell pepper on empty side. (For 4 servings, leave sweet potatoes roasting; add veggies to a second sheet and roast on middle rack.)
- Return to top rack until sweet potatoes are browned and veggies are tender, 10-15 minutes more.



5 ASSEMBLE SANDWICHES

- Spread half the sourdough slices with a thin layer of pesto mayo. Spread remaining sourdough slices with red pepper spread.
- Fill with even layers of mozzarella, roasted veggies, and zucchini (we used 4-6 zucchini slices for each sandwich; you may have some left over). Close sandwiches.

- Fill sandwiches with chicken.



3 COOK ZUCCHINI

- Toss zucchini in bowl used for veggies with a drizzle of oil, 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 slightly tender, 2-4 minutes per side.
- Turn off heat; transfer to a plate. Wipe out pan.

- Pat chicken* dry with paper towels; season all over with salt and pepper. Heat a drizzle of oil in pan used for zucchini over medium-high heat. Add chicken and cook until browned and cooked through, 3-5 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 spatula or heavy-bottomed pan. Cook, pressing occasionally, until bread is toasted and cheese melts, 2-4 minutes per side. (For 4 servings, work in batches or use a second pan, adding more oil as necessary.) **TIP: Lower heat if sandwiches begin to brown too quickly!**
- Halve panini on a diagonal and divide between plates. Serve with sweet potato wedges and remaining pesto mayo on the side for dipping. **TIP: Serve any remaining zucchini slices on the side!**

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