



# MAGNIFICO MOZZ MELTS

with Balsamic Shallot & Bell Pepper Relish, Basil Aioli & Crispy Potatoes

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Bell Pepper\*



12 oz | 24 oz  
Yukon Gold  
Potatoes



1 | 2  
Shallot



1 tsp | 2 tsp  
Garlic Powder



5 tsp | 5 tsp  
Balsamic Vinegar



½ oz | 1 oz  
Basil



4 TBSP | 8 TBSP  
Mayonnaise  
Contains: Eggs



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



1 Cup | 2 Cup  
Mozzarella Cheese  
Contains: Milk

\*Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

## HELLO

### BASIL AIOLI

Garlic and fresh basil are stirred into mayo for a creamy and aromatic sandwich spread.



PREP: 5 MIN

COOK: 40 MIN

CALORIES: 880



## CRISPY BUSINESS

Want your melts extra-crispy?

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

## BUST OUT

- Aluminum foil
- Baking sheet
- Small bowl
- Large pan
- Kosher salt
- Black pepper
- Olive oil (5 tsp | 5 tsp)

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### 1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry all produce.**
- Halve **bell pepper** lengthwise; remove stem and seeds. Cut **potatoes** into ½-inch-thick wedges. Halve, peel, and slice **shallot**.
- Toss shallot on a piece of foil with a drizzle of **olive oil**, half the **vinegar (all for 4)**, **salt**, and **pepper**; cinch into a packet.



### 4 MAKE AIOLI

- Meanwhile, pick **basil leaves** from stems; mince leaves.
- In a small bowl, combine **mayonnaise**, minced basil, and a big pinch of remaining **garlic powder** to taste. Season with **salt** and **pepper**.



### 2 ROAST VEGGIES

- Toss **potatoes** on one side of a baking sheet with a drizzle of **olive oil**, half the **garlic powder** (you'll use more later), **salt**, and **pepper**.
- Place **bell pepper** and foil packet with **shallot** on opposite side of same sheet. Drizzle bell pepper with **olive oil** and season with **salt** and **pepper**; rub to coat. Arrange cut sides down. (**For 4 servings, toss potatoes on one sheet; place bell peppers and foil packet with shallots on a second sheet.**)
- Roast on top rack until bell pepper and shallot are browned and tender, 15-20 minutes (you'll roast potatoes a bit longer). (**For 4, roast potatoes on top rack and bell peppers and shallots on middle rack.**)



### 5 ASSEMBLE MELTS

- Finely chop **bell pepper** and **balsamic shallot** together to form a relish. Season with **salt** and **pepper**.
- Spread half the **sourdough** slices with **relish**; sprinkle with **mozzarella**. Spread remaining slices with half the **basil aioli**. Top mozzarella with remaining slices, aioli-sides down.



### 3 FINISH POTATOES

- Once **bell pepper** and **shallot** are done, transfer to a cutting board.
- Give **potatoes** a toss. Return to top rack until browned and crispy, 5-10 minutes more. Turn off oven; leave potatoes inside to keep warm until ready to serve.



### 6 FINISH & SERVE

- Heat a large drizzle of **olive oil** in a large pan over medium heat. Add **melts** and cook until bread is golden brown and cheese has melted, 4-6 minutes per side. (**For 4 servings, you'll need to work in batches or use a second pan.**) **TIP: If necessary, add another drizzle of olive oil after flipping sandwiches.**
- Halve melts on a diagonal. Divide between plates and serve with **potatoes** and remaining **aioli** on the side.