



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.