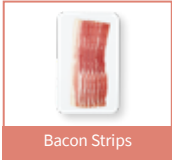




# Mozzarella Paninis

with Herby Roasted Potatoes

Veggie 30 Minutes



Bacon Strips



Artisan Bun



Italian Seasoning



Fresh Mozzarella



Arugula and Spinach Mix



Garlic Salt



Roasted Red Peppers



Basil Pesto



Tomato Sauce Base



Russet Potato

**CUSTOM RECIPE**  
This is a Custom Recipe. If you chose to add bacon, simply follow the instructions on the back of this card and you're set. Happy cooking!

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

## Bust out

2 Baking sheets, measuring spoons, small pot, paper towels

## Ingredients

	2 Person	4 Person
Artisan Bun	2	4
Bacon Strips	200 g	400 g
Fresh Mozzarella	125 g	250 g
Italian Seasoning	1 tbsp	2 tbsp
Garlic Salt	¾ tsp	1 ¾ tsp
Arugula and Spinach Mix	28 g	56 g
Basil Pesto	¼ cup	½ cup
Roasted Red Peppers	170 ml	340 ml
Russet Potato	460 g	920 g
Tomato Sauce Base	4 tbsp	8 tbsp
Sugar*	¼ tsp	½ tsp
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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## Roast potatoes

- Cut **potatoes** in half lengthwise, then cut into ¼-inch slices.
- Add **potatoes** and **1 tbsp oil** to an unlined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **½ tsp garlic salt**, **1 ½ tsp Italian Seasoning** (dbl both for 4 ppl) and **pepper**, then toss to coat.
- Roast in the **bottom** of the oven, flipping halfway through, until golden-brown, 22-24 min. (**NOTE:** For 4 ppl, roast in the bottom and top of the oven, rotating sheets halfway through.)



## Assemble paninis

- Arrange **buns** on another unlined baking sheet, cut-side up.
- Stack **arugula and spinach mix**, **roasted red peppers** and **mozzarella** on **bottom buns**.



## Prep

- Meanwhile, pat **mozzarella** dry with paper towels. Cut into ¼-inch slices, then season all over with **½ tsp garlic salt** (dbl for 4 ppl) and **pepper**.
- Halve **buns**.
- Roughly chop **arugula and spinach mix**.
- Drain **roasted red peppers**. Pat dry with paper towels, then roughly chop.

If you opted to add **bacon**, arrange **bacon strips** in a single layer on a parchment-lined baking sheet. Roast **bacon** in the **middle** of the oven until crispy and cooked through, 8-12 min. \*\* Transfer to a paper towel-lined plate.



## Toast paninis

- Once **potatoes** have been flipped, toast **paninis** in the **middle** of the oven until **mozzarella** melts and **buns** are golden-brown, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!)
- When **buns** are toasted, spread **remaining pesto** over **top buns**. Close **bottom buns** with **top buns**.

Stack **bacon** on top of **melted mozzarella** before closing **paninis**.



## Make pesto-tomato sauce

- Meanwhile, heat a small pot over medium heat.
- When hot, add **half the pesto**, **tomato sauce base**, **1 ½ tsp Italian Seasoning**, **2 tbsp water**, **¼ tsp garlic salt** and **¼ tsp sugar** (dbl all for 4 ppl).
- Cook, stirring often, until **sauce** is warmed through, 1-2 min. (**TIP:** You can do this step in the microwave! Mix ingredients together in a small bowl, then microwave, until warmed through, 1-2 min.)
- Set aside.



## Finish and serve

- Cut **paninis** in half.
- Divide **paninis** and **potatoes** between plates.
- Serve **pesto-tomato sauce** on the side for dipping.

## Dinner Solved!