



Pesto Mozzarella Piadina-Style Sandwiches

with Roasted Zucchini and Sweet Bell Pepper

Veggie Optional Spice 30 Minutes



-  Fresh Mozzarella
-  Naan Bread
-  Baby Tomatoes
-  Basil Pesto
-  Baby Spinach
-  Balsamic Vinegar
-  Zucchini
-  Sweet Bell Pepper
-  Chili Flakes

HELLO MOZZARELLA

Delicate and creamy, fresh mozzarella creates that cheese-pull we all love!

Start here

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

Heat Guide for Step 1:

- Mild: ¼ tsp
- Medium: ½ tsp
- Spicy: 1 tsp

Bust out

Baking sheet, measuring spoons, aluminum foil, spatula, large bowl, whisk

Ingredients

	2 Person	4 Person
Fresh Mozzarella	125 g	250 g
Naan Bread	2	4
Basil Pesto	¼ cup	½ cup
Baby Spinach	113 g	227 g
Balsamic Vinegar	1 tbsp	2 tbsp
Zucchini	200 g	400 g
Sweet Bell Pepper	160 g	320 g
Chili Flakes 🌶️	1 tsp	1 tsp
Baby Tomatoes	113 g	227 g
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

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 veggies

Core, then cut **pepper** into ¼-inch slices. Cut **zucchini** in half lengthwise, then into ¼-inch half-moons. Add **veggies**, **1 tbsp oil** (dbl for 4 ppl) and **½ tsp chili flakes** to a foil-lined baking sheet. (**NOTE:** Reference heat guide.) Season with **salt** and **pepper**, then toss to coat. Roast in the **middle** of the oven, tossing halfway through, until tender-crisp, 5-6 min.



Bake piadina

Transfer assembled **piadinas** to the same baking sheet (from step 1). Using a spatula, press down on **each piadina** to flatten. Bake in the **middle** of the oven until golden-brown, 3-4 min. Remove from the oven and carefully flip each **piadina**. Return to the **middle** of the oven and bake until golden-brown, 3-4 min.



Prep and make dressing

While **veggies** roast, halve **tomatoes**. Tear **mozzarella** into smaller pieces, then season with **salt** and **pepper**. Whisk together **vinegar**, **½ tsp sugar** and **2 tbsp oil** (dbl both for 4 ppl) in a large bowl. Set aside.



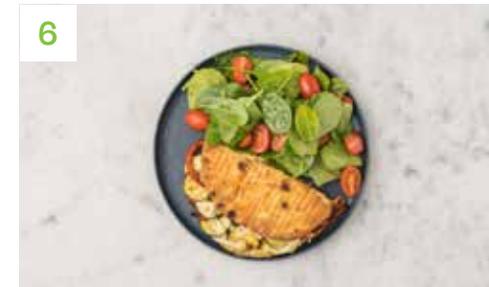
Make salad

Add **spinach** and **tomatoes** to the large bowl with **dressing**. Season with **salt** and **pepper**, then toss to combine.



Assemble piadina

Arrange **naan** on a clean surface. Spread **pesto** over one side of **each piece of naan**. Divide **roasted veggies** over the other side of **each piece of naan**, then top with **mozzarella**. Carefully, fold **pesto side of naan** in half over **filling**.



Finish and serve

Halve **piadinas**, if desired. Divide **piadinas** and **salad** between plates.

Dinner Solved!