



# TRATTORIA VEGGIE PANINI

with Melty Mozzarella and Creamy Tomato Soup



## HELLO

### CREAMY TOMATO SOUP

Comforting, delicious, and perfect for dipping a cheesy panini into

PREP: 5 MIN | TOTAL: 40 MIN | CALORIES: 780



Bell Pepper\*



Fresh Mozzarella  
(Contains: Milk)



Marinara Sauce



Cream Cheese  
(Contains: Milk)



Yellow Onion



Balsamic Vinegar



Veggie Stock  
Concentrate



Sourdough Bread  
(Contains: Soy, Wheat)

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

## START STRONG

Want your panini extra-crispy? After placing the sandwiches in the pan in step 6, cover them with a piece of foil and top with a heavy-bottomed pan to simulate the pressure of a panini press. (This also helps the veg and cheese layers meld.) Once they're nice and toasty, flip and repeat.

## BUST OUT

- Baking sheet
- Small pot
- Large pan
- Kosher salt
- 2 Small bowls
- Black pepper
- Sugar (1½ tsp | 3 tsp)
- Vegetable oil (1 tsp | 1 tsp)
- Olive oil (1 tsp | 1 tsp)
- Butter (3 TBSP | 5 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 2-person | 4-person

- Bell Pepper 1 | 2
- Yellow Onion 1 | 2
- Fresh Mozzarella 4 oz | 8 oz
- Balsamic Vinegar 5 tsp | 10 tsp
- Marinara Sauce 14 oz | 28 oz
- Veggie Stock Concentrate 1 | 2
- Cream Cheese 2 TBSP | 4 TBSP
- Sourdough Bread 4 Slices | 8 Slices

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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## 1 PREP

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Core, deseed, and thinly slice **bell pepper**. Halve, peel, and thinly slice **onion**. Very thinly slice **mozzarella**.



## 2 ROAST BELL PEPPER

Toss **bell pepper** on a baking sheet with **olive oil, salt, and pepper**. Roast until softened and lightly charred, 18-20 minutes.



## 3 CARAMELIZE ONION

Meanwhile, heat a drizzle of **oil** in a large, preferably nonstick, pan over medium-high heat. Add **onion**; cook, stirring occasionally, until softened, 8-10 minutes. Stir in **vinegar** and **1 tsp sugar** (2 tsp for 4 servings). Cook, stirring, until caramelized and jammy, 2-3 minutes. Season with **salt** and **pepper**. Turn off heat; transfer to a small bowl. Wash out pan.



## 4 SIMMER SOUP

While veggies cook, in a small pot, combine **marinara sauce, stock concentrate, ¾ cup water** (1½ cups for 4 servings), **½ tsp sugar** (1 tsp for 4), and a big pinch of **salt**. Bring to a boil over medium-high heat. Once boiling, reduce heat to medium low and simmer for 4-5 minutes. Stir in **cream cheese** until melted. Cover and continue to simmer until ready to serve.



## 5 ASSEMBLE SANDWICHES

Heat pan used for onion over medium heat. While pan heats, place **3 TBSP butter** (5 TBSP for 4 servings) in a small microwave-safe bowl; microwave until just softened, 10-20 seconds. Spread one side of each slice of **bread** with **softened butter**. Place buttered sides down on a work surface. Top half the slices with half the **mozzarella**, all the **veggies**, and remaining mozzarella. Complete sandwiches with remaining slices of bread, buttered sides up; press firmly.



## 6 FINISH AND SERVE

Place **sandwiches** in preheated pan; use a spatula to press down. Cook until bread is golden brown and cheese is melted, 3-4 minutes per side. Transfer to a cutting board and slice in half on a diagonal; divide between plates. Season **soup** generously with **salt** and **pepper**; divide between bowls and serve on the side. **TIP:** Dip panini into soup, if you like!

## IMPRESSED?

Next time, switch up your panini filling! Try apple + brie cheese + Dijon for dinner, or chocolate hazelnut spread + strawberries for dessert.

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