



## INGREDIENTS

2 PERSON | 4 PERSON



**12 oz | 24 oz**  
Yukon Gold Potatoes\*



**1/2**

**1 TBSP | 2 TBSP**  
Italian Seasoning



**1/2**

**1/2**  
Bell Pepper\*

**1/2**  
Mayonnaise  
Contains: Eggs



**1 tsp | 1 tsp**  
Garlic Powder

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



**1/2 Cup | 1 Cup**  
Mozzarella Cheese  
Contains: Milk

# MELTY DOUBLE RED PEPPER PANINI

with Golden Potato Wedges & Herbed Aioli



\*The ingredient you received may be a different color.



## HelloCustom

2 PERSON | 4 PERSON

If you chose to add a protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.



**4 oz | 8 oz**  
Bacon

Calories: 1080

**PREP: 5 MIN | COOK: 30 MIN | CALORIES: 800**



# HELLO FRESH

## HELLO

### DOUBLE RED PEPPER

This dish delivers two hits of red pepper: roasty toasty charred slices fill the panini, while the sourdough is slathered with creamy red pepper spread.

Double the yum!

### BEST PRESSED

Want your panini extra crispy?

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

### BUST OUT

- Baking sheet
- Medium bowl
- Large pan
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (**5 tsp | 5 tsp**)
- Olive oil (**2 tsp | 3 tsp**)
- Paper towels

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\*Bacon is fully cooked when internal temperature reaches 145°.



### 1 ROAST POTATOES

- Adjust rack to top position and preheat oven to 450 degrees (**top and middle positions for 4 servings**). **Wash and dry produce.**
- Cut **potatoes** into  $\frac{1}{2}$ -inch-thick wedges. Toss on one half of a baking sheet with a **large drizzle of oil**, **half the Italian Seasoning** (you'll use the rest later), **salt**, and **pepper**. (**For 4, spread potatoes out across entire sheet.**)
- Roast on top rack until lightly browned and tender, 10 minutes (**you'll add more to the sheet then**).



### 2 PREP & ROAST VEGGIES

- Peel and slice **onion** into  $\frac{1}{2}$ -inch-thick rounds. Halve, core, and thinly slice **bell pepper** into strips. Trim and slice **zucchini** crosswise into  $\frac{1}{4}$ -inch-thick rounds.
- In a medium bowl, toss **onion** and **bell pepper** with a **drizzle of olive oil**, **salt**, and **pepper**.
- Once potatoes have roasted 10 minutes, remove sheet from oven. Carefully toss onion and bell pepper on empty side. (**For 4 servings, leave potatoes roasting; add veggies to a second sheet and roast on middle rack.**)
- Return to top rack until potatoes are browned and veggies are tender, 10-15 minutes more.



### 3 COOK ZUCCHINI

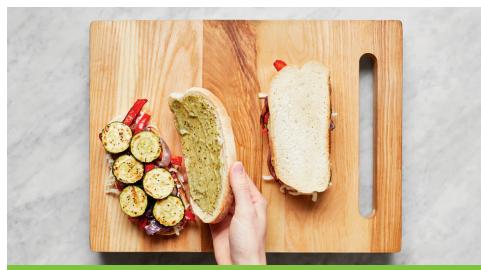
- Toss **zucchini** in same bowl with a **drizzle of oil**, **salt**, and **pepper**.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add zucchini in a single layer; cook until golden brown and slightly tender, 2-4 minutes per side.
- Turn off heat; transfer to a plate. Wipe out pan.

Heat pan used for zucchini over medium-high heat. Add **bacon\***; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes. Turn off heat; transfer to a paper-towel-lined plate. Wipe out pan.



### 4 MAKE AIOLI

- Meanwhile, in a small bowl, combine **mayonnaise**, **half the garlic powder**, **remaining Italian Seasoning**, and a **drizzle of olive oil** (**large drizzle for 4 servings**). Season with **salt** and **pepper** to taste.



### 5 ASSEMBLE SANDWICHES

- Spread **half the sourdough slices** with a **thin layer of aioli**. Spread remaining sourdough slices with **red pepper spread**.
- Fill with even layers of **mozzarella**, **roasted veggies**, and **zucchini** (we used **4-6 zucchini slices**; you may have some left over). Close sandwiches.

Fill sandwiches with **bacon**.



### 6 FINISH & SERVE

- Heat a **drizzle of oil** in pan used for zucchini over medium heat. Once hot, add **sandwiches**; press down with spatula or heavy-bottomed pan. Cook, pressing occasionally, until bread is toasted and cheese melts, 2-4 minutes per side. (**For 4 servings, work in batches or use a second pan, adding more oil as necessary.**) **TIP:** Lower heat if sandwiches begin to brown too quickly!
- Halve **panini** on a diagonal and divide between plates. Serve with **potato wedges** and **remaining aioli** on the side for dipping. **TIP:** Serve any remaining **zucchini slices** on the side!