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## MEDITERRANEAN ROASTED VEGGIE SANDWICHES

with Feta, Creamy Hummus Sauce & Lemon Herb Potato Wedges

### WHAT WE SEND (2 servings | 4 servings)

\* Keep refrigerated



**Red Pepper  
Hummus \***  
(1 | 2)



**Ciabattas \***  
(2 | 4)  
*Contains: Soy, Wheat*



**Bell Pepper \***  
(1 | 2)



**Feta Cheese \***  
(1 | 2)  
*Contains: Milk*



**Italian  
Seasoning**  
(1 | 2)



**Zucchini \***  
(1 | 2)



**Yukon Gold  
Potatoes \***  
(5 | 10)



**Lemon \***  
(1 | 2)



**Sour Cream \***  
(1 | 2)  
*Contains: Milk*



**Garlic**  
(1 Clove | 2 Cloves)

You may receive potatoes that are a different color.  
No matter the hue, they will be just as delicious!

#### WHAT YOU'LL NEED

**Kosher Salt  
Black Pepper**

**Butter**  
(2 TBSP | 4 TBSP)  
*Contains: Milk*

**Olive Oil**  
(1 TBSP | 2 TBSP)

**Cooking Oil**  
(5 tsp | 10 tsp)

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## CHEF'S TIP

Look—we know that you (like so many of us) have limited kitchen space. That's why we'll never say that you **MUST** purchase something like a mini non-contact infrared thermometer in order to be successful with our recipes. We do recommend a microplane for zesting your lemon in step 1, however. It's the best tool for the job!



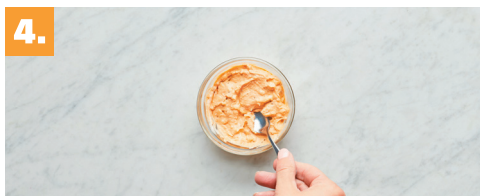
Adjust racks to top and middle positions and preheat oven to 425 degrees. **Wash and dry all produce.** Cut **potatoes** into ½-inch-thick wedges. Halve **bell pepper** lengthwise; remove and discard stem and seeds. Trim and halve **zucchini** crosswise; cut each half lengthwise into ½-inch-thick planks. Zest and quarter **lemon** (for 4 servings, zest 1 lemon and quarter both). Peel and finely chop **garlic**.



Toss **potatoes** on a baking sheet with a **large drizzle of oil**, **half the Italian Seasoning** (you'll use the rest in the next step), **salt**, and **pepper**. Roast on top rack until browned and crispy, 20–25 minutes.



Meanwhile, place **bell pepper halves** cut sides up on one side of a second baking sheet; drizzle each half with **oil** and rub to evenly coat. Season with **salt** and **pepper**. Toss **zucchini** on empty side with a **drizzle of oil**, **remaining Italian Seasoning**, **salt**, and **pepper**. Roast on middle rack until browned and tender, 18–20 minutes.



While veggies roast, in a small bowl, combine **red pepper hummus**, **sour cream**, **1 TBSP olive oil** (2 TBSP for 4 servings), and **half the feta** (save the rest for serving). Add a **squeeze of lemon juice** and season with **salt** and **pepper** to taste.



Place **garlic** and **2 TBSP butter** (4 TBSP for 4 servings) in a second small microwave-safe bowl. Microwave until sizzling and fragrant, 30 seconds. Halve **ciabattas**; brush cut sides with **garlic butter** and season with **salt** and **pepper**. When potatoes have 3–5 minutes left, carefully add ciabattas to same sheet and toast until golden. (For 4, place bread on a third sheet if necessary.)



Spread cut sides of **toasted ciabattas** with **creamy hummus sauce**; top with **roasted bell pepper**, as much **zucchini** as you'd like, and **remaining feta**. Halve on a diagonal. Toss **potatoes** with **lemon zest** to taste. Divide **sandwiches** between plates along with **lemon herb potatoes**.