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CHARRED ZUCCHINI & TOMATO MELTS

with Fresh Mozzarella & Potato Wedges

WHAT WE SEND (2 servings | 4 servings)
* Keep refrigerated



Zucchini *
(1 | 2)



Roma Tomato *
(1 | 2)



Yukon Gold Potatoes *
(5 | 10)



Fresh Mozzarella *
(1 | 2)
Contains: Milk



Italian Seasoning
(1 | 2)



Garlic
(1 Clove | 2 Cloves)



Sourdough Bread *
(2 | 4)
Contains: Soy, Wheat



Mayonnaise
(1 | 2)
Contains: Eggs



Shredded Monterey Jack *
(1 | 2)
Contains: Milk

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

PREP IN **10 MIN** READY IN **40 MIN**



If you chose a different side when placing your order, follow the **CustomPlate** instructions on the flip side of this card to learn how to modify your meal.



Sweet Potatoes
(2 | 4)

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Butter
(2 TBSP | 4 TBSP)
Contains: Milk

Olive Oil
(1 TBSP | 2 TBSP)
Ketchup
(Optional)

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\$20



Ready for your 20-second lesson on flipping a fully loaded melt? First, use your largest pan (more surface area = more room to land). Once the first side is golden, shove the spatula underneath the sandwich while securing the top with your hand, then flip in one fell swoop. This'll keep all the goodness nestled inside where it belongs.

1.



Preheat oven to 425 degrees. Place **2 TBSP butter** (**4 TBSP for 4 servings**) in a small microwave-safe bowl; bring to room temperature. **Wash and dry produce.** Trim and halve **zucchini** crosswise; cut each half lengthwise into ¼-inch-thick planks. Slice **tomato** into rounds. Cut **potatoes** into ½-inch-thick wedges. Thinly slice **mozzarella**.

 Swap in **sweet potatoes** for Yukon Gold potatoes.

2.



Toss **zucchini** and **tomato** in a medium bowl with a **large drizzle of olive oil**, **half the Italian Seasoning**, **salt**, and **pepper**; set aside. Toss **potatoes** on a baking sheet with a **drizzle of olive oil**, remaining Italian Seasoning, **salt**, and **pepper**. Roast until browned and tender, 20–25 minutes.

3.



Meanwhile, heat a large pan (**use a grill pan if you have one**) over high heat. Pick out **zucchini** from bowl and add to pan in a single layer. Cook until tender and lightly charred, 2–5 minutes per side. Transfer to a plate. Add **tomato** in a single layer. Cook until lightly charred, 1 minute per side. Turn off heat; transfer to plate with zucchini. (**For 4 servings, you may need to work in batches.**) Wash out pan.

4.



While veggies cook, peel and grate **garlic**; mix into bowl with **softened butter**. (**If butter is still cold, microwave for 5–10 seconds.**) Once veggies are done, spread **half the bread slices** with **mayonnaise**, then top with **Monterey Jack**, **zucchini**, **tomato**, and **mozzarella**. (**Add each veggie in a single layer and don't overstuff. If you have some left over, serve on the side!**) Top with remaining bread slices, then spread outsides of sandwiches with **garlic butter**.

5.



Heat pan used for veggies over medium heat. Add **sandwiches**; cook, pressing down occasionally with a spatula, until bread is golden brown and cheese melts, 4–6 minutes per side. (**For 4 servings, you may need to work in batches.**) Transfer to a cutting board. Let cool slightly, then halve on a diagonal.

6.



Divide **melts** between plates. Serve with **potato wedges** and, if you've got some on hand, **ketchup** on the side for dipping.