# **EveryPlate**

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# WHAT WE SEND (2 servings | 4 servings)

**★ Keep refrigerated**



Yukon Gold Potatoes\* (5 | 10)



Garlic (1 Clove | 1 Clove)



Shallot (1 | 2)



Ciabattas \*\* (2 | 4)



Contains: Soy, Wheat



Roma Tomato \*

(1 | 2)

**Balsamic** Vinegar (1 | 2)



Zucchini \* (1 | 2)



Italian Seasoning (1 | 2)

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



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



Breasts @

Cooking Oil @

(1 | 2)

## WHAT YOU'LL NEED

**Kosher Salt** Black Pepper

Olive Oil (5 tsp | 10 tsp)

Ketchup (3 TBSP | 6 TBSP)

Sugar (½ tsp | 1 tsp)

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Mayonnaise (1 | 2)

Contains: Eggs



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



Ready for your 20-second lesson on flipping a panini? 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!



Preheat oven to 425 degrees. Wash and dry produce. Cut potatoes into ½-inch-thick wedges. Halve, peel, and thinly slice shallot. Finely dice tomato. Trim and slice zucchini into ¼-inch-thick rounds. Peel and finely chop garlic. Halve ciabattas. In a small bowl, combine 3 TBSP ketchup with 1 tsp vinegar (6 TBSP ketchup and 2 tsp vinegar for 4 servings; you'll use more vinegar later).



While potatoes roast, heat a **drizzle of olive oil** in a large pan over medium heat. Add **shallot** and season with **salt** and **pepper**. Cook, stirring, until softened, 2–3 minutes. Add **tomato**, **1 TBSP vinegar** (2 TBSP for 4 servings; be sure to measure), **2 TBSP water** (4 TBSP for 4), and ½ tsp sugar (1 tsp for 4). Season with **salt** and **pepper**. Cook, stirring and breaking up tomato, until mixture is thickened and jammy, 4–5 minutes more. Turn off heat; transfer to a second small bowl. Wash out pan.



While zucchini cooks, in a third small bowl, combine **mayonnaise** with as much **garlic** as you like. Season with **salt** and **pepper**. Spread top cut sides of **ciabattas** with **garlic mayo**; spread bottom cut sides with **tomato jam**. Fill ciabattas with even layers of **zucchini** and **cheese**.



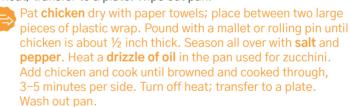
Chicken is fully cooked when internal temperature reaches 165 degrees.



Toss potatoes on a baking sheet with a drizzle of olive oil, half the Italian Seasoning (you'll use the rest later), salt, and pepper. Roast until browned and tender, 20–25 minutes.



Meanwhile, toss **zucchini** in a medium bowl with a **drizzle of olive oil**, **remaining Italian Seasoning**, **salt**, and **pepper**. Once tomato jam is done, heat a **drizzle of olive oil** in same pan over medium—high heat. Add zucchini in a single layer; cook until golden brown and just tender, 2–4 minutes per side. Turn off heat; transfer to a plate. Wipe out pan.





Heat a drizzle of olive oil in pan used for zucchini over medium heat. Add sandwiches (for 4 servings, you may need to work in batches or use a second pan) and press down with a spatula or heavy-bottomed pan. Cook, pressing occasionally, until bread is toasted and cheese melts, 2–4 minutes per side. (If pan seems dry when flipping, add another drizzle of olive oil.) Halve paninis on a diagonal; divide between plates. Serve potato wedges on the side with balsamic ketchup for dipping.

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