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GRIDDLED TOMATO & CHEESY KALE PANINIS

with Gouda, Caramelized Shallot & Potato Rounds

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Yukon Gold Potatoes*
(5 | 10)



Dried Oregano
(1 | 2)



Garlic
(2 Cloves | 4 Cloves)



Roma Tomato*
(1 | 2)



Kale*
(1 | 1)



Shallot
(1 | 2)



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



Sliced Gouda*
(1 | 2)
Contains: Milk



Shredded Mozzarella*
(1 | 2)
Contains: Milk

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

Cooking Oil
(4 tsp | 8 tsp)

Butter
(3 TBSP | 6 TBSP)
Contains: Milk

Sugar
(½ tsp | 1 tsp)

PREP IN **10 MIN** READY IN **35 MIN**

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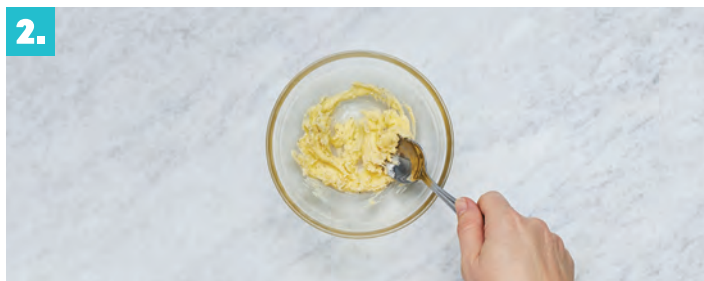
Ready for your 20-second lesson on flipping a fully loaded panini? First, use your largest nonstick pan (more surface area = more room to land). Once the first side is golden brown, shove the spatula underneath the sandwich while securing the top with your hand, then flip in one fell swoop. This'll keep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

1.



Adjust rack to top position and preheat to 450 degrees. **Wash and dry produce.** Slice **potatoes** into ¼-inch-thick rounds. Toss **potatoes** on a baking sheet with a **drizzle of oil**, **half the oregano** (you'll use the rest later), **salt**, and **pepper**. Roast until browned and tender, 18–20 minutes.

2.



Meanwhile, peel and finely chop **garlic**. Slice **tomato** into ½-inch-thick rounds. Remove and discard any large stems from **half the kale** (all for 4 servings); roughly chop into bite-size pieces. Halve, peel, and thinly slice **shallot**. In a small microwave-safe bowl, combine **2 TBSP butter** (4 TBSP for 4) and **half the garlic**; microwave until softened, 30 seconds.

3.



Season **tomato** all over with **remaining oregano**, **salt**, and **pepper**. Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add tomato and cook until lightly browned and slightly softened, 1–2 minutes per side. Transfer to a plate.

4.



Heat a **drizzle of oil** in same pan over medium-high heat. Add **chopped kale**, **shallot**, and **remaining garlic**; season generously with **salt** and **pepper**. Cook, stirring frequently, until softened and lightly browned, 4–6 minutes. Once shallot is softened, add a **splash of water** and ½ tsp **sugar** (1 tsp for 4 servings). Cook, stirring, until shallot is caramelized and jammy, 1–2 minutes more. Stir in **1 TBSP butter** (2 TBSP for 4) until melted. Turn off heat; transfer to a second small bowl. Wipe out pan.

5.



Halve **ciabatta** crosswise. Spread cut sides with **garlic butter** and season with **salt** and **pepper**. Fill with **gouda**, **caramelized shallot and kale**, **griddled tomato**, and **mozzarella**. Heat a **drizzle of oil** in pan used for veggies over medium heat. Add **sandwiches** (for 4 servings, you may need to work in batches); 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 the sandwiches, add another drizzle of oil.)

6.



Halve **paninis** on a diagonal; divide between plates. Serve with **potato rounds** on the side.