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MELTY MOZZ, TOMATO JAM & ZUCCHINI PANINI

with Herby Potato Wedges & Balsamic Ketchup

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



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 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.



Chicken Breasts*
(1 | 2)

Cooking Oil*

WHAT YOU'LL NEED

Kosher Salt	Olive Oil	Ketchup
Black Pepper	(5 tsp 10 tsp)	(3 TBSP 6 TBSP)
	Sugar	
	(½ tsp 1 tsp)	

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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!

1.



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**).

3.



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.

5.



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**.

 **Fill ciabattas with chicken.**

Chicken is fully cooked when internal temperature reaches 165 degrees.

2.




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.

4.



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.

 Pat **chicken** dry with paper towels; place between two large pieces of plastic wrap. Pound with a mallet or rolling pin until chicken is about ½ inch thick. Season all over with **salt** and **pepper**. Heat a **drizzle of oil** in the pan used for zucchini. Add chicken and cook until browned and cooked through, 3–5 minutes per side. Turn off heat; transfer to a plate. Wash out pan.

6.



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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