

Cheesy Italian Sandwich

with Parm Fries and Marinara Sauce

30 Minutes









Fresh Mozzarella





Marinara Sauce

Red Potato





Parmesan Cheese



Ciabatta Bun

Garlic Salt

Start Strong

Before starting, preheat the oven to 450°F and wash and dry all produce.

Bust Out

Parchment Paper, 2 Baking Sheets, Measuring Spoons, Peeler, Paper Towels

Ingredients

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	2 Person	4 Person
Roma Tomato	160 g	320 g
Fresh Mozzarella	125 g	250 g
Marinara Sauce	1 cup	2 cup
Red Potato	300 g	600 g
Parmesan Cheese	28 g	56 g
Basil	7 g	14 g
Ciabatta Bun	2	4
Garlic Salt	1 ½ tsp	1 ½ tsp
Oil*		
Salt and Pepper*		

^{*} Pantry items

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



1. ROAST POTATOES

Peel, then cut **potatoes** into ¼-inch matchstick While **potatoes** roast, cut **tomatoes** into fries. Toss potatoes with Parmesan, 1 tbsp oil and 3/4 tsp garlic salt (1 1/2 tsp for 4 ppl) on a parchment-lined baking sheet. Season with pepper. Roast in middle of oven, until goldenbrown, 25-28 min.



2. PREP

1/4-inch rounds. Cut **mozzarella** into 1/2-inch rounds, then pat dry with paper towels. Season with **salt** and **pepper**. Halve **buns**.



3. ASSEMBLE & TOAST **SANDWICH**

Arrange buns, cut-side up, on another baking sheet. Toast in **top** of oven, until warmed through, 2 min. (TIP: Keep your eye on them so they don't burn!) After toasting, carefully divide half the marinara sauce over the top buns. Divide mozzarella between bottom **buns**. Return to the **top** of the oven. Toast, until cheese melts, 3-4 min.



4. FINISH SANDWICH

While sandwiches toast, tear leaves off basil stems. When cheese has melted, top with tomato slices and basil leaves.



5. FINISH AND SERVE

Microwave remaining marinara sauce until warmed through, 30 sec. Divide cheesy Italian sandwiches and Parmesan fries between plates. Serve heated marinara sauce on the side, for dipping!

Dinner Solved!

Contact

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