



Cheesy Mozza and Sun-Dried Tomato Sandwiches

with Italian-Inspired Roasted Potato Wedges

Veggie 30 Minutes



-  Fresh Mozzarella
-  Sun-Dried Tomato Pesto
-  Russet Potato
-  Ciabatta Roll
-  Garlic Salt
-  Baby Spinach
-  Italian Seasoning
-  Mayonnaise
-  Italian Breadcrumbs
-  Lemon

HELLO MOZZARELLA

The best part is the layer of gooey cheese!

Start here

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

Bust out

2 Baking sheets, measuring spoons, shallow dish, zester, paper towels, medium non-stick pan

Ingredients

	2 Person	4 Person
Fresh Mozzarella	125 g	250 g
Sun-Dried Tomato Pesto	¼ cup	½ cup
Russet Potato	460 g	920 g
Ciabatta Roll	2	4
Garlic Salt	1 tsp	2 tsp
Baby Spinach	28 g	56 g
Italian Seasoning	1 tbsp	2 tbsp
Mayonnaise	2 tbsp	4 tbsp
Italian Breadcrumbs	¼ cup	½ cup
Lemon	1	1
Oil*		
Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

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

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Roast potato wedges

Cut **potatoes** into ½-inch wedges. Add **potatoes, half the Italian Seasoning, half the garlic salt** and **1 tbsp oil** to an unlined baking sheet. Season with **pepper**, then toss to coat. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet. Roast in the middle and bottom of the oven, rotating sheets halfway through.) Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min.



Toast ciabatta

Halve **ciabatta**. Arrange on another unlined baking sheet, cut-side up. Toast in the **top** of the oven until warmed through, 3-4 min. (**TIP:** Keep an eye on them so they don't burn!)



Prep

While **potato wedges** roast, cut **mozzarella** into ¼-inch rounds, then pat dry with paper towels. (**NOTE:** You should have 4 rounds for 2 ppl; 8 for 4 ppl.) Season with **remaining garlic salt** and **pepper**. Zest, then juice **half the lemon** (whole lemon for 4 ppl).



Make sun-dried tomato mayo

While **ciabatta** toasts, combine **mayo, sun-dried tomato pesto** and **½ tbsp lemon juice** (dbl for 4 ppl) in a small bowl.



Coat mozzarella

Heat a medium non-stick pan over medium heat. When hot, add **1 tbsp oil** (use same for 4 ppl), then **breadcrumbs** and **remaining Italian Seasoning**. Cook, stirring constantly, until golden, 4-5 min. Transfer **seasoned breadcrumbs** to a shallow dish. Add **lemon zest**, then stir to combine. Add **mozzarella rounds**. Flip to coat completely, pressing **breadcrumbing** into **mozzarella** to adhere.



Finish and serve

Spread **half the sun-dried tomato mayo** onto **ciabatta**. Stack **seasoned mozzarella** and **spinach** on **bottom rolls**. Close with **top rolls**. Divide **sandwiches** and **potato wedges** between plates. Serve **remaining sun-dried tomato mayo** on the side for dipping.

Dinner Solved!