



# Italian Mozzarella Panini

with Herby Tomato Soup

Veggie 30 Minutes



Artisan Bun



Fresh Mozzarella



Italian Seasoning



Crushed Tomatoes



Garlic



Arugula and Spinach Mix



Basil Pesto



Roasted Red Peppers



Shallot

HELLO PANINI

*A grilled Italian-inspired sandwich!*

## Start here

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

## Bust Out

Baking sheet, measuring spoons, strainer, medium pot, measuring cups, paper towels

## Ingredients

	2 Person	4 Person
Artisan Bun	2	4
Fresh Mozzarella	125 g	250 g
Italian Seasoning	1 tbsp	2 tbsp
Crushed Tomatoes	398 ml	796 ml
Garlic	6 g	12 g
Arugula and Spinach Mix	56 g	113 g
Basil Pesto	¼ cup	½ cup
Roasted Red Peppers	170 ml	340 ml
Shallot	50 g	100 g
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	½ tsp	1 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.*

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You may receive an equivalent ingredient substitution for this recipe. Follow the instructions with the ingredients received. Thank you for your understanding and happy cooking!

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## Prep

Pat **mozzarella** dry with paper towel. Cut the **mozzarella** into ¼-inch slices, then season all over with **salt, pepper** and **half the Italian seasoning**. Halve the **buns**. Roughly chop the **arugula and spinach mix**. Peel, then finely chop the **shallot**. Drain **roasted red peppers**, then pat dry with paper towel and roughly chop. Peel, then mince or grate the **garlic**.



## Assemble paninis

While the **soup** simmers, arrange the **buns** cut-side up on a baking sheet. Top the **bottom buns** with **half the arugula and spinach mix, roasted red peppers** and **sliced mozzarella**.



## Start soup

Heat a medium pot over medium-high heat. When pot is hot, add **1 tbsp butter** (dbl for 4 ppl), then **shallots**. Cook, stirring often, until softened, 3-4 min. Add the **garlic** and **remaining Italian seasoning**. Cook, stirring often, until fragrant, 30 sec.



## Toast paninis

Toast in the **top** of the oven, until golden-brown and **cheese** is melted, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!) When the **buns** are toasted, spread **half the basil pesto** on the **top buns**. Place **top bun** on the **melted cheese**.



## Finish soup

Add the **crushed tomatoes, 1 ½ cup water** and **½ tsp sugar** (dbl both for 4 ppl) to the same pot with the **shallot-garlic mixture**. Bring to a boil over high heat, then reduce the heat to medium. Simmer, until slightly reduced, 8-9 min.



## Finish and serve

Stir the **remaining arugula and spinach mix** into the **soup** until wilted, 1-2 min. Season the **soup** with **salt** and **pepper**. Cut the **Italian mozzarella paninis** in half. Divide the **tomato soup** between bowls, then drizzle the **remaining basil pesto** over top. Serve the **paninis** on the side.

## Dinner Solved!