



# Mozzarella Paninis

with Herby Tomato Soup

Veggie

30 Minutes



Artisan Bun



Fresh Mozzarella



Italian Seasoning



Crushed Tomatoes  
with Garlic and Onion



Garlic Salt



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, 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 with Garlic and Onion	370 ml	740 ml
Garlic Salt	1 tsp	1 tsp
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	2 tsp
Oil*		

Salt and 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.*

## Contact

Share your photos #HelloFreshLife  
Call or email us | (855) 272-7002  
hello@hellofresh.ca  
HelloFresh.ca



### Prep

Pat **mozzarella** dry with paper towels. Cut into ¼-inch slices, then season all over with ⅛ **tsp garlic salt** (dbl for 4 ppl), **pepper** and **half the Italian Seasoning**. Halve **buns**. Roughly chop **arugula and spinach mix**. Peel, then finely chop **shallot**. Drain **roasted red peppers**. Pat dry with paper towels, then roughly chop.



### Assemble paninis

While **soup** simmers, arrange **buns** on an unlined baking sheet, cut-side up. Stack **half the arugula and spinach mix**, **roasted red peppers** and **mozzarella** on **bottom buns**.



### Start soup

Heat a medium pot over medium-high heat. When hot, add **1 tbsp butter** (dbl for 4 ppl), then **shallots**. Cook, stirring often, until softened, 3-4 min.



### Toast paninis

Toast **paninis** in the **top** of oven until **mozzarella** melts and **buns** are golden-brown, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!) When **buns** are toasted, spread **half the basil pesto** over **top buns**, then close **paninis** with **top buns**.



### Finish soup

Add **crushed tomatoes**, **remaining Italian Seasoning**, ¼ **tsp garlic salt**, **1 ½ cups water** and ½ **tsp sugar** (dbl all for 4 ppl) to the pot with **shallots**. Bring to a boil over high heat. Once boiling, reduce heat to medium. Simmer until **soup** reduces slightly, 8-9 min.



### Finish and serve

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

## Dinner Solved!