

Pesto and Tomato Mozzarella Melts

with Caramelized Onions, Crispy Shallots and Pesto Aioli

Veggie

30 Minutes





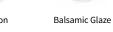


Ciabatta Roll





Yellow Onion





Beefsteak Tomato



Basil Pesto



Arugula and Spinach







Russet Potato



Mayonnaise

Garlic, cloves



Crispy Shallots

HELLO FRESH MOZZARELLA

Start here

- Before starting, preheat oven to 450°F.
- Remove 1 tbsp butter (dbl for 4 ppl) from the fridge and set aside to come up to room temperature.
- Wash and dry all produce.

Garlic Guide for 3 (dbl for 4 ppl):

- Mild: ½ tsp
- Medium: 1/4 tsp
- Extra: 1/2 tsp

Bust out

2 Baking sheets, measuring spoons, medium pot, large bowl, small bowl, whisk, paper towels

Ingredients

	2 Person	4 Person
Ciabatta Roll	2	4
Fresh Mozzarella	125 g	250 g
Yellow Onion	113 g	226 g
Balsamic Glaze	2 tbsp	4 tbsp
Beefsteak Tomato	170 g	340 g
Basil Pesto	1/4 cup	½ cup
Arugula and Spinach Mix	56 g	113 g
Mayonnaise	2 tbsp	4 tbsp
Russet Potato	460 g	920 g
Garlic, cloves	1	2
Crispy Shallots	28 g	56 g
Unsalted Butter*	1 ½ tbsp	3 tbsp
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

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Roast potato wedges

- Cut potatoes into ½-inch wedges.
- Add **potatoes** and **1 tbsp oil** to an unlined baking sheet. (**NOTE**: For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and goldenbrown, 24-26 min. (NOTE: For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



Toast rolls

- When potato wedges are almost done, arrange rolls on another unlined baking sheet, cut-side up.
- Spread **1 tbsp softened butter** (dbl for 4 ppl) on cut sides, then season with **pepper**.
- Toast **rolls** in the **top** of the oven until lightly golden, 4-5 min. (TIP: Keep an eye on rolls so they don't burn!)
- Transfer **top rolls** to a plate, leaving **bottom rolls** on the baking sheet.



Caramelize onions

- Meanwhile, heat a medium pot over medium heat.
- While the pot heats, peel, then cut **onion** into ¼-inch slices.
- When the pot is hot, add ½ **tbsp butter** (dbl for 4 ppl), then swirl the pot until melted. (NOTE: Save softened butter for step 4.)
- Add onions. Cook, stirring occasionally, until softened. 6-8 min.
- Add half the balsamic glaze and 1 tbsp water (dbl for 4 ppl), then season with salt. Cook, stirring occasionally, until onions are dark golden-brown, 4-5 min.
- Remove the pot from the heat.



Melt mozzarella

- When potato wedges are done, remove the baking sheet from the oven, then switch the oven to high broil.
- Pat tomato slices dry with paper towels.
- Spread half the garlicky pesto on bottom rolls, then top with tomato slices. Season with salt and pepper. Top with mozzarella.
- Return assembled bottom rolls to the middle of the oven until mozzarella melts, 3-4 min.
 (TIP: Keep an eye on rolls so they don't burn!)



Prep and make vinaigrette

- Meanwhile, peel, then mince or grate garlic.
- · Halve rolls.
- Cut mozzarella into 4 equal slices (8 slices for 4 ppl).
- Cut 2 slices from the thickest part of tomato (4 slices for 4 ppl). Transfer tomato slices to a paper towel-lined plate. Season both sides with salt, then set aside.
- Cut **remaining tomato** into ½-inch pieces.
- Add pesto and ½ tsp garlic to a small bowl. (NOTE: Reference garlic guide.) Season with salt and pepper, to taste, then stir to combine. Set aside.
- Add remaining balsamic glaze and 1 tbsp oil (dbl for 4 ppl) to a large bowl. Season with salt and pepper, to taste, then whisk to combine.



Finish and serve

- Meanwhile, add mayo to the bowl with remaining garlicky pesto, then stir to combine.
- Add arugula and spinach mix and chopped tomatoes to the bowl with vinaigrette, then toss to coat.
- Carefully stack caramelized onions, some crispy shallots and some dressed greens on melted mozzarella. Close melts with top rolls.
- Divide **melts**, **potato wedges** and **remaining salad** between plates.
- Sprinkle remaining crispy shallots over salad.
- Serve pesto aioli alongside for dipping.