



# Pesto Mozzarella Piadina-Style Sandwiches

with Roasted Zucchini and Sweet Bell Pepper

Veggie Optional Spice 30 Minutes



Fresh Mozzarella



Naan Bread



Baby Tomatoes



Basil Pesto



Baby Spinach



Balsamic Vinegar



Zucchini



Sweet Bell Pepper



Chili Flakes

HELLO MOZZARELLA

*Delicate and creamy, fresh mozzarella creates that cheese-pull we all love!*

## Start here

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

### Heat Guide for Step 1:

- Mild: ¼ tsp
- Medium: ½ tsp
- Spicy: 1 tsp

## Bust out

Baking sheet, measuring spoons, aluminum foil, spatula, large bowl, whisk

## Ingredients

	2 Person	4 Person
Fresh Mozzarella	125 g	250 g
Naan Bread	2	4
Basil Pesto	¼ cup	½ cup
Baby Spinach	113 g	227 g
Balsamic Vinegar	1 tbsp	2 tbsp
Zucchini	200 g	400 g
Sweet Bell Pepper	160 g	320 g
Chili Flakes 🌶️	1 tsp	1 tsp
Baby Tomatoes	113 g	227 g
Sugar*	½ tsp	1 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.*

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## Roast veggies

Core, then cut **pepper** into ¼-inch slices. Cut **zucchini** in half lengthwise, then into ¼-inch half-moons. Add **veggies**, **1 tbsp oil** (dbl for 4 ppl) and **½ tsp chili flakes** to a foil-lined baking sheet. (**NOTE:** Reference heat guide.) Season with **salt** and **pepper**, then toss to coat. Roast in the **middle** of the oven, tossing halfway through, until tender-crisp, 5-6 min.



## Bake piadina

Transfer assembled **piadinas** to the same baking sheet (from step 1). Using a spatula, press down on **each piadina** to flatten. Bake in the **middle** of the oven until golden-brown, 3-4 min. Remove from the oven and carefully flip each **piadina**. Return to the **middle** of the oven and bake until golden-brown, 3-4 min.



## Prep and make dressing

While **veggies** roast, halve **tomatoes**. Tear **mozzarella** into smaller pieces, then season with **salt** and **pepper**. Whisk together **vinegar**, **½ tsp sugar** and **2 tbsp oil** (dbl both for 4 ppl) in a large bowl. Set aside.



## Make salad

Add **spinach** and **tomatoes** to the large bowl with **dressing**. Season with **salt** and **pepper**, then toss to combine.



## Assemble piadina

Arrange **naan** on a clean surface. Spread **pesto** over one side of **each piece of naan**. Divide **roasted veggies** over the other side of **each piece of naan**, then top with **mozzarella**. Carefully, fold **pesto side of naan** in half over **filling**.



## Finish and serve

Halve **piadinas**, if desired. Divide **piadinas** and **salad** between plates.

## Dinner Solved!