



Veggie Antipasto Panini

with Mozzarella & Tomato Sauce



20-30min



4 Servings

This veggie panini combines all the robust flavors of an antipasto platter, with roasted red peppers, portobello mushrooms, and zucchini piled on a roll with fresh mozzarella. And the good news is, you don't need a panini press! Using two heavy skillet works just as well. Place one skillet over the heat, and use the second skillet on top to compress the 'which, producing an evenly toasted crus...

What we send

- Italian seasoning
- canned tomato sauce
- garlic
- portobello mushrooms
- zucchini
- roasted red peppers

What you need

Tools

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 680.0kcal, Fat 31.0g, Proteins 24.0g, Carbs 76.0g



1. Prep veggies & dressing

Preheat broiler with top rack 6 inches from heat source. Trim ends from **zucchini**; cut into ¼-inch planks. Using a spoon, remove gills from **mushrooms**; cut into ½-inch slices. Roughly chop **roasted peppers**. Peel and finely chop **4 teaspoons garlic**. In a large bowl, whisk together **2 tablespoons vinegar**, **¼ cup oil**, and season generously with **salt** and **pepper**.



4. Assemble panini

Thinly slice **mozzarella**. Halve **rolls**, if necessary. Hollow out some of the bread from both halves, then lightly brush on both sides with **oil**. Place **half of the sliced mozzarella** on the bottom roll halves. Top mozzarella with **veggies**, then top veggies with **remaining mozzarella**. Close sandwiches.



2. Cook vegetables

On a rimmed baking sheet, toss **zucchini** and **mushrooms** with **¼ cup oil**, **2 teaspoons of the Italian seasoning**, and **a pinch each salt and pepper**. Broil on top oven rack, flipping halfway through, until charred and softened, about 10 minutes (watch closely). Add zucchini, mushrooms, **red peppers**, and **half of the garlic** to the bowl with **dressing**.



5. Press panini

Heat a large, heavy skillet over medium. Add **sandwiches** to skillet, in batches, if necessary. Press down with a second heavy skillet. Cook until **cheese** starts to soften and panini are golden-brown on the undersides, about 3 minutes. Flip and cook, pressing down with skillet on other side, 3 minutes more (watch closely).



3. Make tomato sauce

Heat **remaining garlic** and **2 teaspoons oil** in a small saucepan over medium heat until fragrant, about 1 minute. Add **tomato sauce**, **½ teaspoon of the Italian seasoning**, and **½ teaspoon each salt and sugar**. Cook until thickened and reduced to **⅔ cup**, about 3 minutes.



6. Serve

Halve **panini**, then serve alongside **tomato sauce** for dipping. Enjoy!