



## Poblano & Onion Fajita Panini

with Crunchy Pepita & Cucumber Salad



30-40min



2 Servings

We took the hard work out of eating a fajita by combining all of the usual suspects from a sizzling platter of fajitas into one hand-held panini! Sautéed peppers and onions are seasoned in the skillet and combined with fresh cilantro for a lift. Piled high onto a hero roll along with mozzarella cheese, the result is a pretty perfect bite. A crisp side salad that includes crunchy pepitas rounds ...



## What we send

- red onion
- roasted, salted pepitas
- poblano pepper
- fresh cilantro
- taco seasoning
- cucumbers
- 8-inch Italian hero roll <sup>1</sup>
- 1 pkg mozzarella <sup>7</sup>
- 1 romaine heart

## What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar

## Tools

### Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 810kcal, Fat 42g, Carbs 82g, Protein 26g



### 1. Prep peppers & onions

Halve **poblano peppers**, remove stems and seeds, then thinly slice into strips. Halve **onion**, then peel, and thinly slice (about 1½ cups). Finely chop ¼ cup of onion. Roughly chop **cilantro leaves and stems** together.



### 4. Assemble panini

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



### 2. Cook peppers & onions

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **sliced onion** and **peppers**, and cook until browned, about 5 minutes. Add **all of the taco seasoning** and cook about 30 seconds. Add **¾ cup water**, cover and simmer until onions and peppers are softened, about 8 minutes. Stir in **cilantro** and **1 teaspoon vinegar**. Season to taste with **salt** and **pepper**.



### 5. Toast panini

Heat same skillet over medium. Add **panini** to skillet; press down with a 2nd heavy skillet, preferably cast-iron. Cook until **cheese** starts to soften and the 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. Prep salad

While **onions** and **peppers** cook, in a medium bowl, whisk together **1 tablespoon vinegar**, **2 tablespoons oil**, and **a pinch each salt and pepper**. Add **chopped onion** and set aside to marinate. Halve **cucumber** lengthwise, then thinly slice into half moons. Halve **lettuce**, then thinly slice crosswise into ribbons, discarding end.



### 6. Dress salad & serve

Add **lettuce**, **cucumbers** and **pepitas** to bowl with **marinated onions**. Toss and season to taste with **salt** and **pepper**. Serve **panini** with **salad** alongside. Enjoy!