



Antipasto Chicken Cutlet Panini

with Mozzarella & Tomato Sauce



20-30min



2 Servings

This packed 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 crust.

What we send

- 1 zucchini
- 6 oz portobello mushroom
- 4 oz roasted red peppers
- garlic
- ½ lb pkg ready to heat chicken cutlets ^{1,2,3}
- 8 oz tomato sauce
- ¼ oz Italian seasoning
- 3¾ oz mozzarella ²
- 2 baguettes ³

What you need

- olive oil
- red wine vinegar (or apple cider vinegar)
- kosher salt & ground pepper
- sugar

Tools

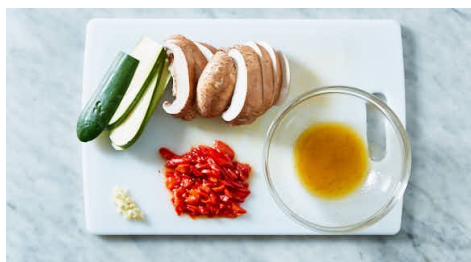
- rimmed baking sheet
- small saucepan
- large heavy skillet (preferably cast-iron)

Allergens

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1200kcal, Fat 62g, Carbs 120g, Protein 47g



1. Prep veggies & dressing

Preheat broiler with a rack 6 inches from heat.

Trim ends from **zucchini**; cut into ¼-inch planks. Use a spoon to remove gills from **mushrooms**; cut into ½-inch slices. Roughly chop **red peppers**, if necessary. Finely chop **2 teaspoons garlic**.

In a medium bowl, whisk together **2 tablespoons oil** and **1 tablespoon vinegar**; season generously with **salt** and **pepper**.



4. Assemble panini

Thinly slice **mozzarella**. Split **bread** and hollow out some of the bread from both halves; lightly brush both sides with **oil**.

Place **half of the sliced mozzarella** on bottom halves. Top with **chicken cutlets**, then **veggies**, then **remaining mozzarella**. Close sandwiches.



2. Cook veggies & chicken

On a rimmed baking sheet, toss **chicken cutlets, zucchini** and **mushrooms** with **2 tablespoons oil, 1 teaspoon Italian seasoning**, and **a pinch each of salt and pepper**. Broil until veg is charred and softened and chicken is golden, flipping halfway, about 10 minutes (watch closely as broilers vary).

Add **veggies** and **half of the garlic** to bowl with **dressing**. Set chicken aside.



5. Press panini

Heat a large heavy skillet over medium. Add **sandwiches**; press down with a second heavy skillet. Cook until golden-brown on the bottom and **cheese** starts to soften, about 3 minutes. Flip and cook, pressing down with skillet, 3 minutes more (watch closely).



3. Make tomato sauce

Heat **remaining garlic** and **2 teaspoons oil** in a small saucepan over medium until fragrant, about 1 minute.

Add **tomato sauce** and **½ teaspoon each of Italian seasoning, salt and sugar**. Cook until thickened and reduced to ¾ cup, about 3 minutes.



6. Serve

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