

# Mozzarella & Arugula Paninis

*with Marinated Summer Squash & Olive Salad*

**PREP TIME:** 15 minutes

**COOK TIME:** 25-35 minutes

**SERVINGS:** 2

Tonight, we're making delicious paninis with the help of a heavy pot or pan to press them. After just a few minutes on the stovetop, layers of fresh mozzarella, peppery arugula, and garlicky tomato sauce meld together, resulting in the sandwiches' harmonious filling. On the side, we're welcoming tender squash season in style—marinating thin-sliced squash (yours may be grey or green zucchini, or yellow summer squash) with garlic, olives, and red wine vinegar, then tossing it with more arugula to make a refreshing salad.



## BLUE APRON WINE PAIRING:

Stéphanie Daumas Côtes du Rhône Visan, 2015

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## Ingredients



2  
CIABATTA ROLLS



1 15-oz can  
CRUSHED  
TOMATOES



4 oz  
FRESH  
MOZZARELLA  
CHEESE



2 cloves  
GARLIC



2 oz  
ARUGULA



1  
SUMMER SQUASH

## KNICK KNACKS:



2 Tbsp  
GRATED  
PARMESAN  
CHEESE



1 Tbsp  
RED WINE  
VINEGAR



1 oz  
BLACK  
CERIGNOLA  
OLIVES



1/2 tsp  
DRIED OREGANO



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### 1 Prepare the ingredients:

- ☐ Wash and dry the fresh produce.
- ☐ Halve the squash lengthwise, then thinly slice crosswise.
- ☐ Using the flat side of your knife, smash the olives; remove and discard the pits, then roughly chop.
- ☐ Peel and finely chop the garlic; using the flat side of your knife, smash until it resembles a paste (or use a zester).
- ☐ Halve the rolls.
- ☐ Tear the mozzarella cheese into small pieces.

### 2 Marinate the squash:

- ☐ In a large bowl, combine the **squash, olives, vinegar**, and **up to half the garlic paste**. Drizzle with olive oil and season with salt and pepper.
- ☐ Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.

### 3 Make the tomato sauce:

- ☐ While the squash marinates, in a small pot, heat 1 teaspoon of olive oil on medium-high until hot.
- ☐ Add the **dried oregano** and **remaining garlic paste**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant.
- ☐ Add the **crushed tomatoes**; season with salt and pepper. Cook, stirring frequently, 4 to 6 minutes, or until slightly reduced in volume.
- ☐ Turn off the heat and stir in **1 teaspoon of olive oil**. Season with salt and pepper to taste.

### 4 Assemble the paninis:

- ☐ Place the **rolls** on a clean, dry work surface. Spread **half the tomato sauce** onto the cut sides of the rolls. Top the roll bottoms with **half the arugula**, the **mozzarella cheese**, and **all but a pinch of the parmesan cheese**; season with salt and pepper. Complete the paninis with the roll tops.

### 5 Cook the paninis:

- ☐ In a medium pan (nonstick, if you have one), heat a thin layer of oil on medium until hot. Carefully add the **paninis**. Place a heavy pot on top of the paninis and press down.
- ☐ Cook, occasionally pressing down on the pot, 4 to 5 minutes per side, or until the rolls are lightly browned and the cheese has melted. (If the pan seems dry, add 1 tablespoon of olive oil before flipping the paninis.)
- ☐ Transfer to a cutting board; immediately season with salt and pepper.

### 6 Make the salad & plate your dish:

- ☐ While the paninis cook, to the bowl of **marinated squash**, add the **remaining arugula**. Toss to thoroughly combine; season with salt and pepper to taste.
- ☐ Transfer the **remaining tomato sauce** to a serving dish; garnish with the **remaining parmesan cheese**.
- ☐ Cut the **cooked paninis** in half on an angle.
- ☐ Divide the paninis and salad between 2 dishes. Serve with the tomato sauce on the side. Enjoy!

