

Summer Squash Pizza Paninis

with Cucumber & Pickled Pepper Salad

PREP TIME: 15 minutes

COOK TIME: 30-40 minutes

SERVINGS: 4

These paninis are full of our favorite pizza flavors: aromatic tomato sauce, fresh basil, and of course, plenty of melty mozzarella cheese. For a seasonal spin, we're also layering in summer squash—sautéed briefly with some fresh garlic for savory flavor—then bringing the flavors together by pressing the paninis under a heavy pot or pan on the stovetop. On the side, we're making a bright salad with cucumber, tangy pickled peppers, and crunchy almonds.



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Ingredients



4
SANDWICH ROLLS



1/2 lb
FRESH
MOZZARELLA
CHEESE



2 cloves
GARLIC



1
SUMMER SQUASH



2 oz
SWEET PIQUANTE
PEPPERS



2/3 cup
GRATED
PECORINO
CHEESE



1/4 tsp
DRIED OREGANO



1 15-oz can
CRUSHED
TOMATOES



1
CUCUMBER



1 bunch
BASIL



2 Tbsp
SHERRY VINEGAR



1/3 cup
ROASTED
ALMONDS

KNICK KNACKS:



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1 Prepare the ingredients:

- ☐ Wash and dry the fresh produce.
- ☐ Cut the squash into 1/4-inch-thick pieces on an angle.
- ☐ Peel and roughly chop the garlic.
- ☐ Pick the basil leaves off the stems; discard the stems.
- ☐ Halve the rolls.
- ☐ Thinly slice the mozzarella cheese.
- ☐ Peel the cucumber, leaving alternating strips of skin intact; halve lengthwise. Using a spoon, scoop out and discard the seeds. Thinly slice the cucumber crosswise.
- ☐ Roughly chop the peppers.
- ☐ Roughly chop the almonds.



2 Cook the squash:

- ☐ In a large pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot. Add the **squash** in a single layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned. Flip and cook, without stirring, 2 to 3 minutes, or until lightly browned and softened. Add **half the garlic**; season with salt and pepper. Continue to cook, stirring constantly, 30 seconds to 1 minute, or until fragrant. Transfer to a plate and set aside in a warm place. Wipe out the pan.

3 Make the tomato sauce:

- ☐ In the same pan, heat 1 tablespoon of olive oil on medium-high until hot. Add the **remaining garlic**; cook, stirring constantly, 30 seconds to 1 minute, or until fragrant. Add the **crushed tomatoes**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly thickened. Turn off the heat. Stir in the **dried oregano**. Season with salt and pepper to taste. Transfer to a bowl. Rinse and wipe out the pan.



4 Assemble the paninis:

- ☐ Place the **rolls** on a work surface, cut side up. Divide **half the tomato sauce** among the roll bottoms. Top with **half the pecorino cheese**, the **cooked squash**, **half the basil**, and the **mozzarella cheese**; season with salt and pepper. Complete the paninis with the roll tops.

5 Cook the paninis:

- ☐ In the same pan, heat a drizzle of olive oil on medium until hot. Add the **paninis**; place a heavy pot (or pan) on top and press down. Cook, occasionally pressing down on the pot, 4 to 6 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.



6 Make the salad & serve your dish:

- ☐ While the paninis cook, to make the dressing, place the **vinegar** in a bowl. Slowly whisk in **2 tablespoons of olive oil** until well combined; season with salt and pepper to taste. In a large bowl, combine the **cucumber**, **peppers**, **almonds**, and **remaining basil** (tearing the leaves just before adding). Season with salt and pepper. Add enough of the dressing to coat the salad (you may have extra dressing). Toss to combine; season with salt and pepper to taste.
- ☐ Halve the **cooked paninis** on an angle. Divide the paninis and salad among 4 dishes. Transfer the **remaining tomato sauce** to a serving dish; garnish with the **remaining pecorino cheese**. Enjoy!