

Summer Vegetable & Egg Paninis

with Calabrian Chile Mayonnaise & Caprese Salad

TIME: 45-55 minutes

SERVINGS: 2

Tonight we're making seasonal paninis—pressed with a heavy pot on the stovetop to meld layers of hard-boiled eggs, summer squash, and bell pepper. For a lively complement, we're stirring Calabrian chile paste into mayonnaise, transforming it into a deliciously tangy, hot spread. On the side, charm tomatoes, tossed with a classic combination of mozzarella and basil, offer a twist on the caprese salad.



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Ingredients



2
CAGE-FREE
FARM EGGS



2
SMALL
BAGUETTES



4 oz
FRESH
MOZZARELLA
CHEESE



4 oz
YELLOW CHARM
TOMATOES



2 cloves
GARLIC



1
RED BELL PEPPER



1 bunch
BASIL



1
SUMMER SQUASH

KNICK KNACKS:



3 Tbsps
MAYONNAISE



1 oz
CASTELVETRANO
OLIVES



1 1/2 tps
CALABRIAN CHILE
PASTE



1 Tbsp
RED WINE
VINEGAR



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1 Cook & peel the eggs:

- ☐ Heat a small pot of water to boiling on high. Once boiling, carefully add the **eggs** and cook for exactly **9 minutes**. Drain and rinse under cold water for 30 seconds to 1 minute to stop the cooking process.
- ☐ When cool enough to handle, carefully peel the cooked eggs. Transfer to a cutting board and thinly slice.

2 Prepare the ingredients & make the chile mayonnaise:

- ☐ While the eggs cook, wash and dry the fresh produce.
- ☐ Cut the squash lengthwise into equal-sized planks.
- ☐ Cut off and discard the pepper stem. Halve the pepper lengthwise, then remove and discard the ribs and seeds. Thinly slice the pepper lengthwise.
- ☐ Peel and roughly chop the garlic.
- ☐ Using the flat side of your knife, smash the olives; remove and discard the pits, then roughly chop.
- ☐ Pick the basil leaves off the stems; discard the stems.
- ☐ Halve the baguettes.
- ☐ Halve the tomatoes. Place in a medium bowl; season with salt and pepper.
- ☐ Medium dice the cheese.
- ☐ In a bowl, combine the **mayonnaise** and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper to taste.

3 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. Season with salt and pepper. Cook 3 to 4 minutes per side, or until lightly browned and slightly softened. Transfer to a plate. Season with salt and pepper. Wipe out the pan.

4 Cook the pepper:

- ☐ In the same pan, heat a drizzle of olive oil on medium-high until hot. Add the **pepper**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until lightly browned. Add the **garlic** and **half the vinegar**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until combined. Turn off the heat; stir in the **olives** and **half the basil** (tearing before adding). Season with salt and pepper to taste.

5 Assemble & cook the paninis:

- ☐ Place the **baguettes** cut side up on a work surface. Divide the **chile mayonnaise** between the baguette tops. Top the baguette bottoms with the **cooked pepper, cooked squash, and sliced eggs**. Season the eggs with salt and pepper. Complete the paninis with the baguette tops. Wipe out the pan used to cook the pepper.
- ☐ 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, 3 to 4 minutes per side, or until the bread is lightly browned. (If the pan seems dry, add 1 tablespoon of olive oil before flipping.) Transfer to a cutting board; halve on an angle.

6 Make the salad & plate your dish:

- ☐ While the paninis cook, to the bowl of **tomatoes**, add the **cheese, remaining basil** (tearing before adding), **remaining vinegar**, and a drizzle of olive oil. Stir to combine; season with salt and pepper to taste.
- ☐ Divide the **cooked paninis** and salad between 2 dishes. Enjoy!