



**NUTRITION** *per serving* 92g carbohydrates 18g fat 27g protein 930mg sodium | low-calorie, vegetarian, shellfish-free



Calories  
**624**



Prep & Cook Time  
**30-40 min.**



Cook Within  
**7 days**



Difficulty  
**Easy**



Spice Level  
**Mild**



**HOME CHEF**

## Tomato Jam and Fresh Mozzarella Panini

with romaine side salad and white balsamic vinaigrette

### IN YOUR BOX

- 4 oz. Whole Fresh Mozzarella
- 1 Jalapeño Pepper
- 3 oz. Artichoke Hearts
- 2 Basil Sprigs
- 1 Shallot
- 1 Romaine Heart
- 14 ½ oz. Diced Tomatoes, Canned
- 3 tsp. Sugar
- 1 fl. oz. White Balsamic Vinegar
- 4 Sourdough Bread Slices
- ½ oz. Slivered Almonds

### IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- Small Pot
- Mixing Bowl
- Medium Non-Stick Pan

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## BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Thoroughly rinse produce and pat dry

## WHILE YOU COOK

- **Salt** refers to **kosher salt** in this recipe—it has bigger grains and is easier to pinch than table salt, allowing more control over flavor. If using regular table salt, reduce measured amounts by half.
- **Spice Alert!** Removing seeds from **jalapeño** greatly reduces its spiciness. Control the spice level of this dish by using less jalapeño or omitting entirely for a mild—but-still-delicious meal. Be sure to wash hands, utensils, and cutting board after working with jalapeño.
- **Heads Up!** Sugar is used twice.  $\frac{2}{3}$  is used in **tomato jam** and remaining is added to **dressing**.

## FROM THE CHEF

Using an extra pan as a weight while cooking the panini allows for even toasting and melting, making every bite perfect.

### Did you know...

Though artichokes are native to the Mediterranean, Castroville, California has proclaimed itself the “Artichoke Center of the World,” and hosts an annual Artichoke Festival.



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### Prepare the Ingredients

Slice **mozzarella** into  $\frac{1}{4}$ ” slices and halve slices. Stem **jalapeño**, halve, seed, and mince. Rinse and drain **artichoke hearts**. Chop artichoke hearts. Stem **basil**. Peel and halve **shallot**. Slice into thin strips. Hold **romaine head** at root end and chop coarsely



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### Assemble the Panini

On two **sourdough slices**, add **mozzarella** and evenly spread on **tomato jam**. Add **artichoke hearts**, **basil**, and a pinch of **salt and pepper**. Top with remaining bread slices.



2

### Make the Tomato Jam

In a small pot, add **jalapeño** (to taste), **diced tomato**, and  $\frac{2}{3}$  the **sugar** (reserve remaining for vinaigrette). Place over medium heat and bring to a simmer. Lower heat and continue simmering until most liquid has evaporated and mixture has a jam-like consistency, 12–15 minutes. *It's key for the jam to be as thick as possible.* Season to taste with **salt and pepper**. While tomato jam simmers, make vinaigrette.



5

### Make the Panini

Heat  $\frac{1}{2}$  tsp. **olive oil** in a medium non-stick pan over medium heat. Working in batches, place **assembled panini** into hot pan and, using an additional small or medium pan, press down on panini. Cook until browned, 3 minutes. Using a spatula, lift panini, drizzle  $\frac{1}{2}$  tsp. **olive oil** into pan, and flip over panini. Cook until browned, 3 minutes. Repeat process with second panini.



3

### Make the Vinaigrette

In a large mixing bowl, combine **balsamic vinegar**, remaining **sugar**, 2 tsp. **olive oil**, and a pinch of **salt and pepper**. Mix together thoroughly. Set aside.



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### Plate the Dish

Add **romaine** and **shallots** to bowl containing **vinaigrette** and toss together. Place **salad** on plate and garnish with **slivered almonds**. Halve **panini** on an angle and add to plate alongside salad.