



Cheesy Roasted Pepper Panini

with Goat Cheese & Spinach



20-30min



4 Servings

Panini is fancy for sandwiches. And there's nothing we enjoy more than when a dish feels and tastes special, but with very little extra effort. One way to get there is by using time saving ingredients that bring the fancy factor - like roasted red peppers, goat cheese, and brioche buns. Plus, you can pretend you roasted the peppers and baked the rolls yourself—we won't tell anyone! Cook, relax,...

What we send

- red onion
- Persian cucumber
- roasted red pepper
- red wine vinegar
- baby spinach

What you need

- coarse kosher salt
- freshly ground pepper
- olive oil

Tools

- large nonstick skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 575.0kcal, Fat 34.8g, Proteins 12.5g, Carbs 52.0g



1. Prep ingredients

Trim ends from **onion**, then halve, peel, and thinly slice lengthwise. Pat **roasted red peppers** dry and coarsely chop. Split **buns** in half, if necessary. Trim ends from **cucumbers**, then thinly slice into rounds.



4. Build sandwiches

Crumble **goat cheese** into bowl with **sautéed vegetables** and toss gently to combine; season to taste with **salt** and **pepper**. Lightly brush inside and outside of **buns** with **oil**. Divide cheese-veggie mixture between buns and close. Add **1 tablespoon oil** to same skillet and return to medium heat.



2. Make dressing

In a large bowl, whisk to combine **red wine vinegar**, **¼ cup oil**, **½ teaspoon salt** and **a few grinds pepper**. Transfer **¼ cup dressing** to a medium bowl for step 3. Add **¼ cup onion** to large bowl with **remaining dressing** and set aside for step 5.



5. Finish panini

Add **sandwiches** to skillet; press down with a second heavy skillet (preferably cast-iron). Cook until **cheese** starts to soften and **panini** are golden-brown on the undersides, 2-3 minutes. Flip and cook, pressing down with skillet on other side, 2-3 minutes more (watch closely).



3. Cook vegetables

Heat **2 tablespoons oil** in a large nonstick skillet over medium-high. Add **remaining onion** and season to taste with **salt** and **pepper**. Cook until onion is tender and browned in spots, about 5 minutes. Add **roasted red pepper** and **1½ cups spinach** to skillet and cook until spinach is wilted, about 1-2 minutes. Transfer to medium bowl with **dressing**. Wipe out skillet.



6. Finish salad & serve

Add **cucumbers** and **remaining spinach** to **marinated onion dressing** and toss to combine. Serve **panini** with **salad** alongside. Enjoy!