



# DINNERLY

D110 hero 53c837b443b8439035fb91f800e1cd3f

## Goat Cheese Panini with Red Onion, Cherry Jam & Arugula

 20-30min  2 Servings

Cherry jam is our jam. And we love to use it in unexpected ways. It's so much more than just a sweet schmear for toast! We've mixed it into a red wine vinaigrette to dress a peppery arugula salad. Then the greens become the top layer of a pretty outrageous panini, which consists of toasted pitas, warm, melted goat cheese, and grilled onions. We've got you covered!

#### WHAT WE SEND

- red onion
- cherry jam
- red wine vinegar
- baby arugula

#### WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper
- olive oil

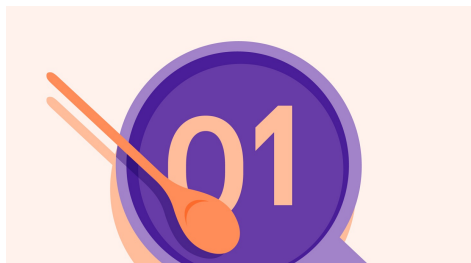
#### TOOLS

#### ALLERGENS

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

#### NUTRITION PER SERVING

Calories 450.0kcal, Fat 20.8g, Proteins 12.9g, Carbs 54.3g



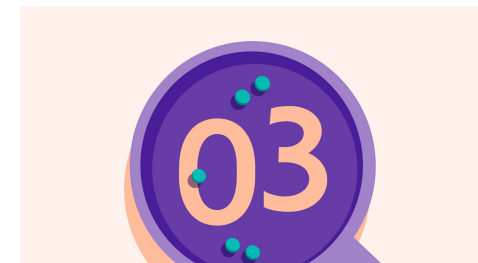
#### 1. Grill onion

Heat a grill or grill pan over high. Trim ends from **onion**, then peel, and cut into ½-inch rounds. Rub on both sides with **oil** (try to keep onion rings intact) and season generously with **salt** and **pepper**. Reduce heat to medium-high, add onions, cook covered, until lightly charred and softened, about 4 minutes per side. Remove, allow to cool, and roughly chop.



#### 2. Prep filling & dressing

In a medium bowl, mash together **goat cheese**, **1 teaspoon water**, and **¼ teaspoon each salt and pepper**. In a 2nd medium bowl, whisk together **vinegar**, **cherry jam**, and **2 tablespoons oil** until emulsified. Season generously with salt and pepper; reserve dressing for step 5.



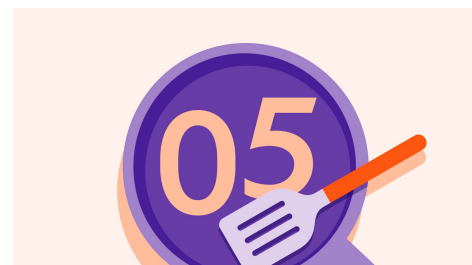
#### 3. Assemble panini

Brush 1 side of each **pita** with **oil**. Flip over. Spread 1 pita with **goat cheese mixture**, then top with **chopped grilled onion**. Top with remaining pita, oiled-side up.



#### 4. Grill panini

Grill **panini** on medium heat, until **cheese** is soft and melted, and **bread** is lightly charred and crisp, 2-4 minutes per side. Transfer to a cutting board.



#### 5. Assemble & serve

Toss **arugula** with **reserved cherry dressing** and season to taste with **salt** and **pepper**. Carefully remove top of **panini** and add some of the **dressed salad** to the **sandwich**. Replace top, and cut sandwich into **quarters**. Serve panini with **remaining salad** alongside. Enjoy!



#### 6. Kids pitch in!

Call in the reserves when it's time to build the panini in steps 3 and 5! An assembly line of spreading and layering gets everyone involved!