

DINNERLY

D110 hero 53c837b443b8439035fb91f800e1cd3f

Goat Cheese Panini with Red Onion, Cherry Jam & Arugula



20-30min



4 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

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

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 438.0kcal, Fat 20.8g, Proteins 12.5g, Carbs 51.6g



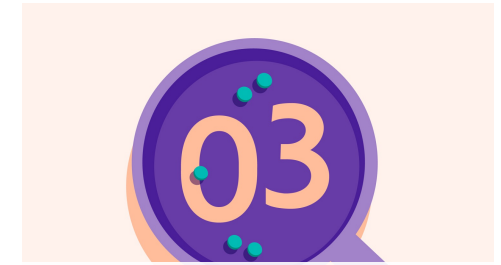
1. Grill onion

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



2. Prep filling & dressing

In a large bowl, mash together **goat cheese**, **2 teaspoons water**, and ½ **teaspoon each salt and pepper**. In another medium bowl, whisk together **vinegar**, **cherry jam**, and ¼ **cup oil** until emulsified. Season generously with **salt** and **pepper**.



3. Assemble panini

Brush 1 side of each **pita** with **oil**. Flip over. Spread 2 pitas with **goat cheese mixture**, then top with **chopped onion**. Top with remaining pitas, oiled-side up.



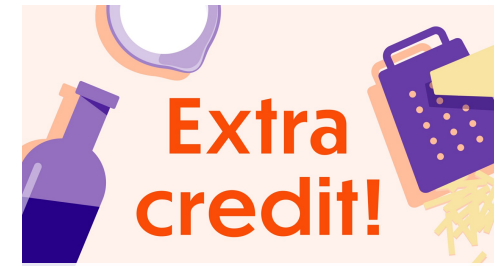
4. Grill panini

Grill **panini** on medium heat, working in batches if necessary (and keeping other panini warm in 275°F oven if necessary), 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 tops of **panini** and add some of the **dressed salad** to the sandwiches. Replace tops, and cut sandwiches 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!