



# DINNERLY



## Roasted Red Pepper Panini with Fontina & Spinach

 20-30min  4 Servings

Panini is a toasted, pressed sandwich. 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 and brioche buns. Plus, you can pretend you roasted and baked them yourself—we won't tell anyone! We've got you covered!

#### WHAT WE SEND

- baby spinach
- red onion
- roasted red pepper

#### WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper
- olive oil
- red wine vinegar

#### TOOLS

- nonstick skillet

#### ALLERGENS

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

#### NUTRITION PER SERVING

Calories 545kcal, Fat 31g, Carbs 53g, Proteins 12g



#### 1. Prep ingredients

Trim ends from **onion**, then halve, peel, and thinly slice **about 3 cups** (save any remaining for own use). Pat **roasted red peppers** dry and thinly slice. Coarsely chop **fontina**. Slice **buns** in half horizontally, if necessary.



#### 2. Make dressing

In a large bowl, whisk **3 tablespoons red wine vinegar** (or white wine or cider vinegar), **¼ cup oil**, **½ teaspoon salt**, and **few grinds of pepper**. Transfer **¼ cup dressing** to a medium bowl for step 3. Add **¼ cup onion** to the large bowl with **remaining dressing** and set aside for step 5.



#### 3. Cook vegetables

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



#### 4. Build sandwiches

Add **fontina** to medium 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 fontina-veggie mixture between buns and close. Add **1 tablespoon oil** to same skillet and return to medium heat.



#### 5. Finish & serve

Add **sandwiches** to skillet; press down with a heavy skillet (preferably cast-iron). Cook until **cheese** starts to melt and panini are golden-brown on the bottom, 2–3 minutes. Flip and cook, pressing down with skillet on other side, 2–3 minutes more (watch closely). Add **remaining spinach** to **marinated onion dressing**; toss. Serve **panini with salad**. Enjoy!



#### 6. Take it to the next level

Grab a few sweet potatoes and cut them into ½-inch wedges. Toss with oil, salt, and pepper and spread in an even layer on a sheet pan or two. Roast in a 425°F oven for about 20 minutes. Serve with the panini and salad!