



## Spinach & Artichoke Panini

with Sweet Potato Wedges



20-30min



4 Servings

Paninis are always in our back pocket for a quick and fun dinner! With melted fontina cheese, toothsome artichokes, tender spinach, and crisp, buttery buns, these warm sandwiches fly out of the test kitchen before we can say Spinach Artichoke Panini. (And the accompanying sweet potato wedges disappear along with them!) We're pretty sure this meal will have the same effect at your table. Cook, r...

## What we send

- crushed red pepper
- sweet potato
- canned artichoke hearts
- garlic
- baby spinach

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- fine-mesh sieve
- large nonstick skillet
- rimmed baking sheet

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 690.0kcal, Fat 33.0g, Proteins 17.0g, Carbs 83.0g



### 1. Roast sweet potato fries

Preheat oven to 425°F with a rack in the center. Cut **sweet potatoes** into wedges ½-inch thick. On a rimmed baking sheet, toss sweet potatoes with **2 tablespoons oil** and season well with **salt** and **pepper**. Roast, tossing halfway through, until brown and tender, about 20 minutes.



### 4. Wilt spinach

Add **spinach** to skillet and cook until wilted, about 1 minute. Transfer **spinach-artichoke mixture** to a large bowl. Wipe out skillet.



### 2. Prep ingredients

Meanwhile, peel and finely chop **4 large garlic cloves**. Drain **artichokes** well and coarsely chop. Coarsely chop **cheese**.



### 5. Build sandwiches

Add **cheese** to bowl with **spinach-artichoke mixture** and toss gently to combine; season to taste with **salt** and **pepper**. Cut **buns** in half horizontally and lightly brush all sides with **oil**. Divide **cheese-spinach-artichoke mixture** between buns and close. Add **1 tablespoon oil** to same skillet and return to medium heat.



### 3. Sauté artichokes

Heat **2 tablespoons oil** in a large nonstick skillet over medium-high. Add **chopped garlic, artichokes**, and **1/8 teaspoon of the crushed red pepper** (or more or less depending on heat preference); season to taste with **salt** and **pepper**. Cook until garlic is fragrant and artichokes are starting to brown, about 4 minutes.



### 6. Finish & serve

Add **panini** to same skillet and press down with a heavy skillet (preferably cast iron). Cook until **cheese** starts to melt and buns are dark golden-brown on the bottom, 2-3 minutes. Flip and cook on the other side for 2-3 minutes more (watch closely). Serve **spinach and artichoke panini** with **sweet potato wedges** alongside. Enjoy!