



Spinach & Artichoke Panini

with Russet Potato Oven Fries



20-30min



2 Servings

Paninis are always in our back pocket for a quick and fun dinner! With melted 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 potato wedges disappear along with them!) We're pretty sure this meal will have the same effect at your table.

What we send

- 2 potatoes
- garlic
- 14 oz can artichokes
- 3¾ oz mozzarella ⁷
- 1 pkt crushed red pepper
- 3 oz baby spinach
- 2 brioche buns ^{1,3,7}

What you need

- olive oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- medium nonstick skillet
- medium heavy skillet (preferably cast-iron)

Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 740kcal, Fat 39g, Carbs 78g, Protein 24g



THIS IS A CUSTOMIZED RECIPE STEP

We've tailored the instructions below to match your recipe choices. Happy cooking!

1. Roast fries

Preheat oven to 450°F with a rack in the lower third. Scrub **potatoes**, then slice into ¼-inch thick fries. Toss on a rimmed baking sheet with **2 tablespoons oil**; season with **salt** and **pepper**. Spread into an even layer. Roast on lower oven rack until golden brown and crisp, flipping halfway through, 25-30 minutes.



4. Wilt spinach

Add **spinach** to skillet with **artichokes** and cook over medium-high heat until wilted, about 1 minute. Transfer spinach-artichoke mixture to a medium bowl. Wipe out skillet.



2. Prep ingredients

Meanwhile, finely chop **2 teaspoons garlic**. Drain **half of the artichokes** and coarsely chop (save rest for own use). Cut **mozzarella** into ½-inch cubes.



5. Assemble panini

Add **cheese** to bowl with **spinach-artichoke mixture** and toss gently to combine; season to taste with **salt** and **pepper**. Split **buns** in half and lightly brush all sides with **oil**. Divide mixture between buns and close. Heat **2 teaspoons oil** in same skillet over medium.



3. Sauté artichokes

Heat **1½ tablespoons oil** in a medium nonstick skillet over medium-high. Add **chopped garlic, artichokes**, and **a pinch of crushed red pepper** (or more depending on heat preference); season with **salt** and **pepper**. Cook, stirring, until garlic is fragrant and artichokes start to brown, about 4 minutes.



6. Finish & serve

Add **panini** to skillet, then use a medium heavy skillet (preferably cast-iron) to press down on them. Cook over medium heat until **cheese** starts to melt and buns are dark golden-brown on the bottom, 2-3 minutes. Flip **panini** and continue to cook until brown on the bottom, 2-3 minutes. Serve **spinach and artichoke panini** with **fries** alongside. Enjoy!