

DINNERLY



Feta & Apricot Jam Panini with Arugula Salad



20-30min



2 Servings

Apricot 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, made up of toasted pitas, warm, melted feta cheese, and grilled onions. We've got you covered!

WHAT WE SEND

- 1 red onion
- 2 (2 oz) feta ¹
- ½ oz apricot preserves
- 4 Mediterranean pitas ^{2,3,4}
- 1 bag arugula

WHAT YOU NEED

- olive oil
- red wine vinegar (or white wine vinegar)
- kosher salt & ground pepper

TOOLS

- grill or grill pan

ALLERGENS

Milk (1), Sesame (2), Soy (3), Wheat (4).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 800kcal, Fat 37g, Carbs 99g, Protein 28g



1. Grill onion

Heat a grill or grill pan over high.

Cut **onion** into ½-inch rounds. Rub on both sides with **oil** (try to keep onion rings intact) and generously season with **salt** and **pepper**.

Reduce grill heat to medium-high. Add onions and cover; cook until lightly charred and softened, about 4 minutes per side. Let cool and roughly chop.



4. Grill panini

Grill **panini** over medium heat until **cheese** is melted and **pita** is lightly charred and crisp, 2–4 minutes per side. Transfer to a cutting board.



2. Prep filling & dressing

In a medium bowl, mash together **feta**, **1 teaspoon water**, and ¼ **teaspoon each salt and pepper**.

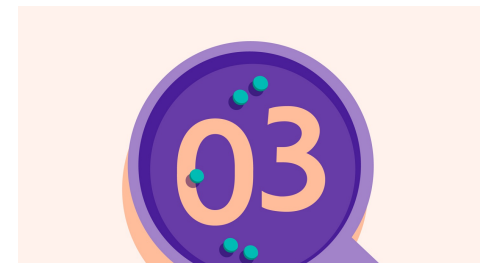
In a second medium bowl, whisk together **apricot preserves**, **1 tablespoon vinegar**, and **2 tablespoons oil** until fully combined. Generously season with **salt** and **pepper**; reserve dressing for step 5.



5. Assemble & serve

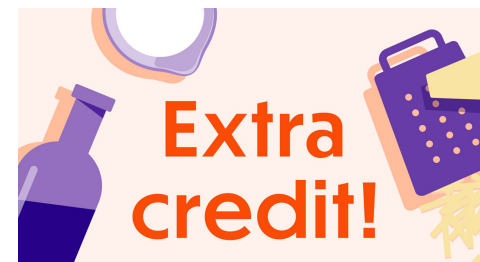
Toss **arugula** with **reserved apricot dressing**; season to taste with **salt** and **pepper**. Carefully remove **top pita** and add **some of the dressed salad**.

Cut **panini** into quarters and serve with **remaining salad** alongside. Enjoy!



3. Assemble panini

Brush **1 side of each pita** with **oil**. Flip 1 pita over and spread with **feta mixture**; top with **chopped grilled onion**. Top with remaining pita, oiled-side up.



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!