

DINNERLY



Pesto Chicken Panini with Roasted Peppers:

No chopping. No slicing. No knife required!



ca. 20min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this pesto chicken panini? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the chicken, broil the pita, and assemble. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 2 oz roasted red peppers
- ½ lb pkg chicken breast strips
- 4 Mediterranean pitas ^{1,6,11}
- 2 oz basil pesto ⁷
- ¾ oz mozzarella ⁷

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- medium skillet
- rimmed baking sheet

ALLERGENS

Wheat (1), Soy (6), Milk (7), Sesame (11).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

NUTRITION PER SERVING

Calories 890kcal, Fat 40g, Carbs 84g,
Protein 56g

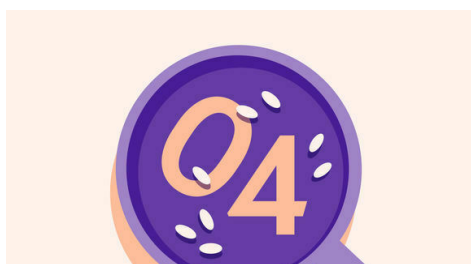


1. Cook chicken

Preheat broiler with a rack in the top position.

Tear **roasted red peppers** into strips, if necessary.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Pat **chicken** dry and season with **salt** and **pepper**. Add to skillet in an even layer and cook until browned and cooked through, 2–3 minutes per side.



4. Broil & serve

Broil **paninis** on top oven rack until **cheese** is melted, and **pitas** are browned in spots, 1–2 minutes. Use two spatulas to flip; brush with more **oil** and cook about 1 minute more (watch closely).

Cut **pesto chicken paninis** into wedges before serving, if desired. Enjoy!



2. Broil pitas

While **chicken** cooks, place **pitas** on a rimmed baking sheet and drizzle with **oil**. Broil on top oven rack until tops are toasted, about 1 minute (watch closely as broilers vary).



5. ...

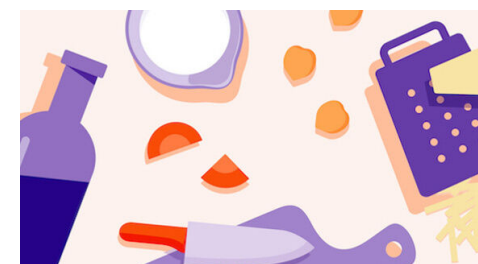
What were you expecting, more steps?



3. Assemble paninis

Divide **pesto** between toasted sides of **pitas**, spreading into an even layer.

Top two of the pitas with **chicken** and **roasted red peppers**, then tear **mozzarella** over top. Place remaining pitas, pesto-side down, over top to create **2 sandwiches**. Brush tops with **oil**.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!