



Chicken Panini & Sweet Potato Fries

with Spinach & Artichokes



20-30min



2 Servings

| This version of the recipe is customized with chicken breasts.

What we send

- 1 sweet potato
- 14 oz can artichokes
- 3¾ oz mozzarella ⁷
- 1 pkt crushed red pepper
- 3 oz baby spinach
- 2 brioche buns ^{1,3,7}
- 12 oz pkg boneless, skinless chicken breasts

What you need

- olive oil
- kosher salt & ground pepper
- garlic

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 890kcal, Fat 46g, Carbs 65g, Protein 60g



1. Roast sweet potato wedges

Preheat oven to 425°F with a rack in the center. Scrub **sweet potato**, then cut into ½-inch thick wedges. On a rimmed baking sheet, toss sweet potatoes with **1 tablespoon oil** and season with **salt** and **pepper**. Roast on center oven rack until brown and tender, tossing halfway through, about 20 minutes total.



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 the artichokes** and coarsely chop (save rest for own use). Cut **mozzarella** into ½-inch cubes.

Pat **chicken** dry; season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add chicken; cook until golden brown and cooked through, 3-4 minutes per side. Transfer to a plate.



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 among buns, top with **chicken**, and close. Heat **2 teaspoons oil** in same skillet over medium.



3. Sauté artichokes




Heat **1½ tablespoons oil** in same 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 chicken panini** with **sweet potato wedges** alongside. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**