

DINNERLY



Feta & Apricot Jam Chicken Cutlet 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, crisp chicken cutlet, warm, melted feta cheese, and grilled onions. **247**
We've got you covered!

WHAT WE SEND

- 1 red onion
- 2 (2 oz) feta ³
- ½ oz apricot preserves
- ½ lb pkg ready to heat chicken cutlets ^{1,2,3}
- 4 Mediterranean pitas ^{2,4,5}
- 1 bag arugula

WHAT YOU NEED

- olive oil
- red wine vinegar
- kosher salt & ground pepper

TOOLS

- grill or grill pan

ALLERGENS

Egg (1), Wheat (2), Milk (3), Sesame (4), Soy (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1080kcal, Fat 52g, Carbs 116g, Protein 45g



1. Grill onion

Heat a grill or grill pan over high.

Cut **onion** into ½-inch rounds. Rub all over with **oil** (try to keep onion rings intact) and season with **salt and pepper**.

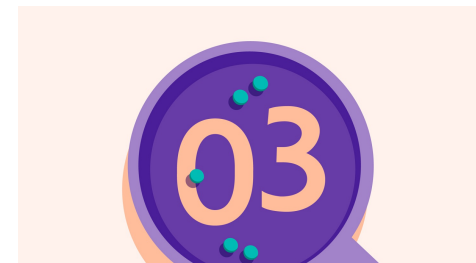
Reduce grill heat to medium-high. Add onions and cover; cook until lightly charred and softened, about 4 minutes per side. Let cool; roughly chop. Add **chicken cutlets** to grill; cook until heated through, 2 minutes per side.



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.



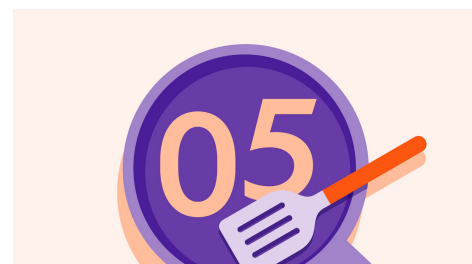
3. Assemble panini

Cut **chicken cutlets** into ½-inch slices. Brush **1 side of each pita** with **oil**. Flip 2 pitas over and spread with **feta mixture**; top with **chopped grilled onion** and **sliced chicken cutlets**. Top with remaining pitas, oiled-side up.



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.



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!



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!