



Spinach & Artichoke Chicken Cutlet Panini

with Sweet Potato Oven Fries



20-30min



2 Servings

Paninis are always in our back pocket for a quick and fun dinner! With melted cheese, crisp chicken cutlet, toothsome artichokes, tender spinach, and crisp, buttery buns, these warm sandwiches fly out of the test kitchen before we can say Hot Panini. (And the accompanying sweet potato wedges disappear along with them!) We're pretty sure this meal will have the same effect at your table.

What we send

- 1 sweet potato
- garlic
- 14 oz can artichokes
- 3¾ oz mozzarella ³
- ½ lb pkg ready to heat chicken cutlets ^{1,2,3}
- 1 pkt crushed red pepper
- 5 oz baby spinach
- 2 brioche buns ^{1,2,3}

What you need

- olive oil
- kosher salt & ground pepper

Tools

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

Allergens

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

Nutrition per serving

Calories 950kcal, Fat 54g, Carbs 83g, Protein 39g



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. Add **cheese** to bowl with **spinach-artichoke mixture** and toss gently to combine; season to taste with **salt** and **pepper**.

Cut **chicken cutlets** in half crosswise.



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.

Add **chicken cutlets** to a second rimmed baking sheet and lightly drizzle with **oil**. Bake until chicken is crisp and golden, 10-12 minutes.



5. Assemble panini

Split **buns** in half and lightly brush all sides with **oil**. Divide **half of the spinach-artichoke mixture** among buns, top with **chicken cutlets**, then finish with remaining spinach-artichoke mixture. Close **panini**. 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 cutlet panini** with **sweet potato wedges** alongside. Enjoy!