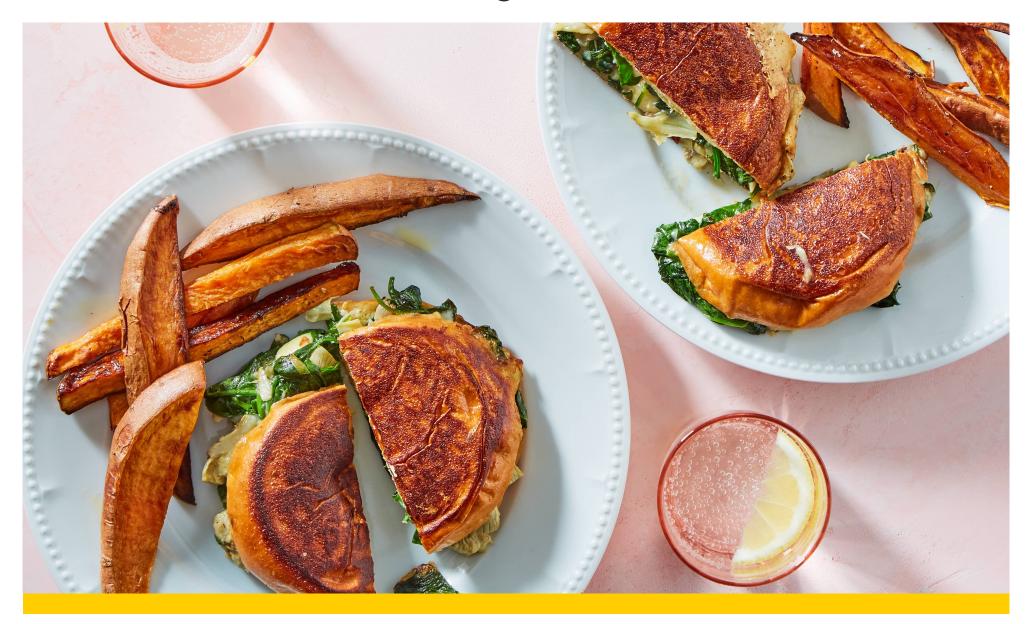
MARLEY SPOON



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
- qarlic
- 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 39q



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 spinachartichoke 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.



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.



5. Assemble panini

Split buns in half and lightly brush all sides with oil. Divide half of the spinachartichoke 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.



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!