

DINNERLY



Roasted Red Pepper Panini with Fontina & Spinach



ca. 20min



2 Servings

Ditch your plain ol' sandwich. There's nothing we like better than a meal that feels extra special with little extra effort. One way to get there is by using time saving ingredients that bring the fancy factor—like roasted red peppers and artisan buns. Plus, you can pretend you roasted and baked them yourself—we won't tell! We've got you covered!

WHAT WE SEND

- 1 red onion
- 4 oz roasted red peppers
- 5 oz baby spinach
- 2 (2 oz) shredded fontina ¹
- 2 artisan buns ^{2,3,4}

WHAT YOU NEED

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

TOOLS

- medium nonstick skillet
- heavy skillet (preferably cast-iron)

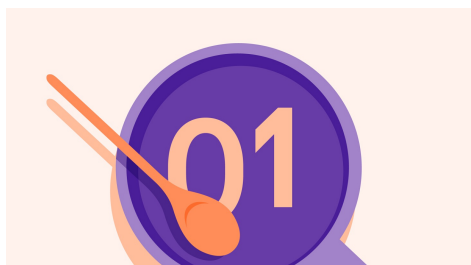
ALLERGENS

Milk (1), Egg (2), Soy (3), Wheat (4). May contain traces of other allergens.

Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 730kcal, Fat 45g, Carbs 64g, Protein 25g



1. Make dressing

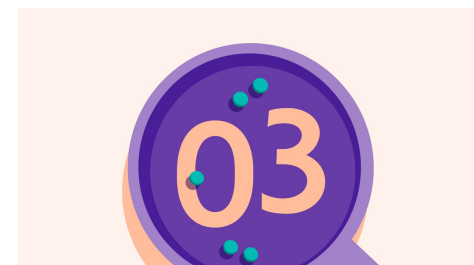
Halve **onion** and thinly slice. Pat **roasted red peppers** dry and thinly slice, if necessary. In a large bowl, whisk together **2 tablespoons each of vinegar and oil**, **¼ teaspoon salt**, and **a few grinds of pepper**. Transfer **2 tablespoons of the dressing** to a medium bowl.

Add **¼ cup of the onions** to large bowl with dressing; set aside for step 5.



2. Sauté veggies

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **remaining onions**; season with **salt** and **pepper**. Cook, stirring occasionally, until tender and browned in spots, 3–5 minutes. Add **roasted peppers** and **1 cup spinach**; cook until spinach is just wilted, about 1 minute. Transfer to medium bowl with **reserved dressing**. Wipe out skillet; reserve for step 4.



3. Assemble panini

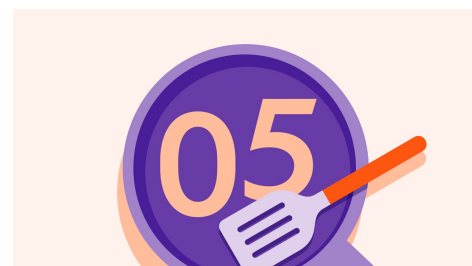
Add **cheese** to bowl with **sautéed veggies** and toss gently to combine; season to taste with **salt** and **pepper**.

Split **buns** and lightly brush all over with **oil**. Divide **cheese-veggie mixture** between bottom buns; top with top buns.



4. Cook panini

Heat **2 teaspoons oil** in reserved skillet over medium heat. Add **panini**; place a heavy skillet (preferably cast-iron) over top and press down. Cook until **cheese** starts to melt and panini are golden-brown on the bottom, 2–3 minutes. Flip and cook, pressing down with skillet, 2–3 minutes more (watch closely as they can burn easily).



5. Finish & serve

Add **remaining spinach** to large bowl with **dressed onions**; toss to coat.

Serve **roasted red pepper panini** with **spinach salad** alongside. Enjoy!



6. Did you know?

Ordering Dinnerly is not only more convenient, but it also reduces your carbon footprint. A study from the University of Michigan found that cooking with meal kits (including packaging) generates a much lower carbon footprint than purchasing the same ingredients at the grocery store. Considering every step in the process, average greenhouse gas emissions are $\frac{1}{3}$ lower when cooking with meal kits.