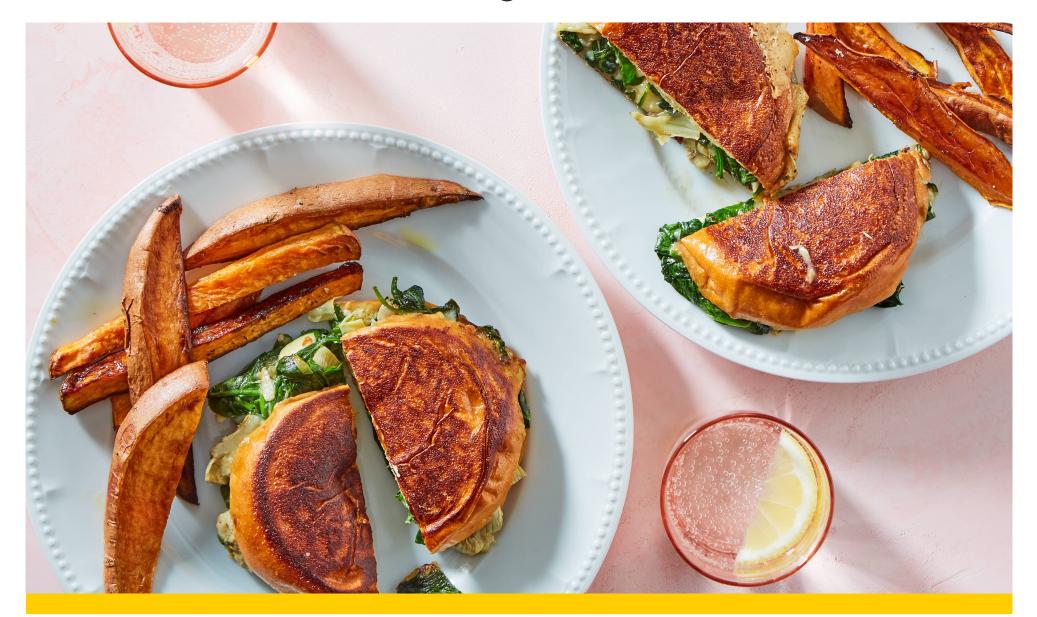
MARLEY SPOON



Spinach & Artichoke 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, toothsome artichokes, tender spinach, and crisp, buttery buns, these warm sandwiches fly out of the test kitchen before we can say Spinach Artichoke 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
- 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

- rimmed baking sheet
- 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 680kcal, Fat 39g, Carbs 66g, Protein 22g



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.



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.



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.



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.



5. Assemble panini

Add **cheese** to bowl with **spinachartichoke 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 between buns and close. 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 panini** with **sweet potato wedges** alongside. Enjoy!