



TURKEY SPINACH ARTICHOKE PANINI

MAKES 2 PANINIS

1. Add the olive oil to a large skillet over medium heat.
2. Add the onion, cook 4-5 minutes, then add the garlic and spinach.
3. Cook for 2-3 minutes or until the spinach is cooled down, remove from the heat and set aside.
4. In a medium bowl, combine the artichoke hearts, Greek yogurt, goat cheese, lemon zest, red pepper flakes and sea salt.
5. Add the cooked spinach, onion and garlic.
6. Combine everything together, then spread on the sliced ciabatta bread.
7. Add the turkey and top with the optional ingredients of your choice.
8. Sandwich the paninis together and place in a panini press, or on a grill pan, or skillet.
9. Cook until the bread is toasted and crispy, and the spinach artichoke mix is warm and melty!

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INGREDIENTS

- 1 tbsp olive oil
- ½ cup onion diced
- 3 cloves garlic minced
- 5 cups spinach (divided)
- ½ cup artichoke hearts chopped
- ½ cup Greek yogurt
- ¼ cup goat cheese (crumbled)
- ¼ tsp lemon zest
- ¼ tsp red pepper flakes
- ¼ tsp sea salt
- ½ loaf ciabatta bread cut into two pieces
- 6 oz sliced turkey
- Optional: Roasted red pepper, Sun Dried Tomatoes, Roma tomatoes sliced, Red onion