

Grilled Panini Sandwich

A fine tuned version perfected by Lia.

Ingredients/Zutaten

- olive oil
- Panini bread or buns
- ham, thinly sliced
- Provolone and cheddar cheeses, thinly sliced
- 4 Roma tomatoes, sliced
- eggplant, sliced
- 1 red bell pepper, sliced
- 1 yellow onion, caramelized
- fresh basil, chopped
- pesto sauce or spicy sauce
- balsamic vinegar
- salt and pepper to taste



Servings/Portionen	4
Cuisine/Küche	California
Total Time	

Directions/Zubereitung

1. Season, then bake or grill eggplant and red bell pepper until soft.
2. Slice onion and caramelize.
3. Slice tomatoes.
4. Layer ingredients between two slices of Panini. (Best to put more liquid ingredients toward the center.)
5. Lightly brush the outside of each sandwich with olive oil.
6. If ingredients are too runny (cheese, tomatoes...), wrap each sandwich in parchment paper.
7. Heat two cast iron skillets over medium-low heat.
8. Brush olive oil on outside of sandwiches, and place in a skillet.
9. Press the sandwiches by placing the second skillet bottom-side-down on top of the sandwiches.
10. Serve when slightly crunchy.

Options

1. Ham and pear
2. Turkey and bacon with chipotle mayonnaise
3. Turkey, tomato and avocado
4. Chicken and pesto
5. Tuna, mayonnaise, pickles, mustard and cheese