



Grilled Chicken Panini with Roasted Red Pepper Aioli



YIELD: 6 sandwiches

INGREDIENTS

MEASUREMENTS

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Roasted Red Pepper Aioli	
Mayonnaise	½ cup
SupHerb Farms Fresh Frozen Roasted Red Pepper Spread Paste	4 Tbsp
Grilled Chicken Panini	
Chicken breast, grilled and sliced	6 breasts
Fontina cheese	6 slices
SupHerb Farms Fresh Frozen Tomato Roasted Wedge with oil	24 wedges
Sourdough bread, sliced	12 slices
Canola oil cooking spray (such as Pam®)	As needed

ROASTED RED PEPPER AIOLI PREPARATION

1. Blend mayonnaise and SupHerb Farms Fresh Frozen Roasted Red Pepper Spread in a small mixing bowl. Mix well.

GRILLED CHICKEN PANINI PREPARATION

1. Preheat Panini press.
2. Spread 2 tablespoons of aioli on 1 slice of bread.
3. Layer the bread with chicken breast, followed by 4 wedges of SupHerb Farms Fresh Frozen Tomato, and a cheese slice. Top with a bread slice.
4. Spray both sides of the sandwich with cooking spray.
5. Grill for 4 minutes or until golden brown.
6. Repeat this process for each sandwich.

TO SERVE

Slice and serve warm.