

Pesto Club Panini



Ingredients

3 slices bread

2 Tbsp. Vegenaïse® or mayonnaise

4 tsp. basil pesto, recipe follows*

8 slices cooked turkey breast or ham

4 thin slices mozzarella cheese

4 cherry tomatoes, sliced into 16 pieces

1/4 cup fresh basil leaves

Cooking spray

Directions

Stack bread and cut diagonally creating 6 wedges; set aside. Stirring well, mix mayonnaise and pesto together, and spread mixture on one side of each piece of bread, reserving 2 teaspoons for inside slices.

Place one wedge of bread flat on the plate with the mayo side up and top it with 2 slices of the turkey or ham, 1 slice of cheese, 4 small slices of tomatoes and some of the fresh basil. Place another slice of bread on top with the mayo side down, spread 1 teaspoon of the reserved mayo mixture on opposite side and repeat the process, topping with the last piece of bread, mayo side down. Note: Do not put mayo mixture on the outside slices. Do the same with the remaining 3 pieces of bread. Insert toothpick into sandwich for easier handling and enjoy as is or grill, if desired.

Preheat Panini maker or grill pan per manufacturer's instructions. If you do not have a Panini maker or grill pan, achieve the same effect on the stovetop by placing sandwich in a preheated skillet, sprayed with cooking spray. Set another heavy skillet on top of sandwich and press down. Keep the weight on the sandwich as you cook it over medium heat for 3 minutes on each side or until golden.

Basil Pesto

Ingredients

2 cups fresh basil leaves, firmly packed

3/4 cup parmesan cheese, grated

3/4 cup extra virgin olive oil

2-3 garlic cloves

1/4 cup almonds or pine nuts

Directions

In a blender, combine all ingredients. Blend at medium speed for 3 to 4 minutes or until smooth.

* Leftover pesto may be used in other recipes, such as dips, coating on fish and chicken, salad dressing, and pasta sauce. It can be kept in the refrigerator for 5 to 7 days or up to 3 to 4 months in the freezer.