



## GRILLED CHICKEN & PEPPERONATA

### INGREDIENTS:

- 1 roll - 6" crusty French roll
- 4 oz. - Grilled marinated chicken, sliced
- 3 oz. - Pepperonata (see recipe below)
- 1 Tbs. - Fresh Basil, julienne

### TO PREPARE:

1. Cut roll in half lengthwise
2. Lightly grill the cut sides of the roll until marks form and the bread is slightly crisp.
3. Layer the ingredients on the bottom of the roll in the following order: chicken, pepperonata and basil.
4. Close the sandwich, place panini on the center of the preheated (400<sup>0</sup> F) panini grill. Gently lower the top half of the grill over the sandwich and press down gently. Do Not Smash the Panini!
5. Cook the sandwich for 2 minutes. Raise the top grill of the panini, making sure the bread does not stick to the grill.
6. Remove the sandwich from the grill, cut in half on a diagonal and serve warm

## PEPPERONATA

### INGREDIENTS:

- 2 Tbs. - Garlic Oil (see recipe)
- 1/8 tsp. - Hot red pepper flakes
- 8 oz. - Spanish onion, julienne
- 8 oz. - Red bell pepper, julienne
- 8 oz. - Yellow bell pepper, julienne
- 2 Tbs. - Kalamata olives, pitted and chopped coarsely
- 1 Tbs. - Capers, drained
- 1 Tbs. - Kosher Salt & Pepper blend (KSP)

### TO PREPARE:

1. In a medium sauté pan, add the garlic oil, hot pepper flakes, and onion. Sauté over medium-low heat for about 5 minutes stirring often.
2. Add the peppers and continue to cook covered for about 5 minutes longer, until the peppers are tender.
3. Stir in the olives, capers, and KSP. Cool thoroughly.
4. Place the pepperonata in an approved storage container. Label, date and refrigerate until ready for use.

## GARLIC OIL

### INGREDIENTS:

- 1 cup - Olive oil
- 2 cloves - Fresh garlic

### PROCEDURE:

1. Place oil and garlic in a saucepan and simmer over medium heat for 15 minutes.
2. Allow the oil to cool and strain into a storage container.
3. Cover, label, date and refrigerate until ready to use.