



## **GRILLED CHICKEN, ROASTED PEPPER & FRESH MOZZARELLA PANINI**

### ***INGREDIENTS:***

1 slice	-	ciabatta bread, sliced ½ "lengthwise
1 teaspoon	-	Garlic Oil
3 oz.	-	Grilled Marinated Chicken, sliced 1/4" on bias
2 oz.	-	Roasted Red Pepper, julienne 1/4" strips
2 ½ oz.	-	Fresh Mozzarella, sliced 1/4"

### ***TO PREPARE:***

1. Brush the garlic oil over one side of the bread.
2. Cut the bread in half to make two equal pieces.
3. Begin layering the ingredients in the following order; bread, chicken, red pepper and mozzarella.
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.

### **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.