

Exclusively for Buddig Lunch Club Members

Chicken & Vegetable Panini

By Lisa Landolfi, October 2010 Buddig Chef of the Month



Ingredients:

2oz Buddig Original Chicken

Sliced Mozzarella

Canned Roasted Red Peppers

Fresh Baby Spinach Leaves

Pesto Spread

Loaf of Italian Stick Bread (cut in half to make 2 sandwiches and then scoop out the inside)

Directions:

- 1 Slice bread in half lengthwise and scoop out inside of roll.
- 2 Spread pesto on the inside of the roll.
- 3 Layer Buddig Original Chicken slices, mozzarella, canned roasted red peppers, and fresh spinach leaves on one side of the bread.
- 4 Place other half of roll on top.
- 5 Wrap in aluminum foil and place on Panini machine for 15 minutes.

May be placed in an oven or cooked on the stovetop in a pan.

If you choose to cook in a pan, cook over low heat and brush roll with olive oil. Cover pan to allow the ingredients to heat evenly.

Lisa suggests serving a side salad and sweetened ice tea with her Chicken and Vegetable Panini.



For exciting new recipes, visit us often at www.buddig.com/lunchclub