



## EASY RECIPES FOR YOUR FOOTBALL FANS

You Will Love The Results

GRACIOUS GOURMET



### Smoked Turkey Panini with Artichoke Parmesan Tapenade

6 ciabatta sandwich rolls, sliced

3 cup The Gracious Gourmet Artichoke Parmesan Tapenade

24 thin slices (2 ounces) smoked turkey

12 slices smoked mozzarella cheese (2 ounces)

12 tablespoons roasted red bell pepper strips (bottled or homemade)

12 fresh basil leaves

Open sandwich rolls; spread 2 tablespoons Artichoke Parmesan Tapenade on inside of both halves. Layer smoked turkey, cheese, roasted bell peppers and basil on bottom half of roll.

Top with top half. Heat non-stick griddle or large skillet over medium-high heat.

Place sandwiches on griddle; top with brick wrapped in aluminum foil (or place food cans in large skillet to weigh down sandwiches). Cook 2 – 3 minutes, turn, weigh down with brick and cook another 2 minutes, or until roll is slightly crispy and cheese has melted.

Slice and serve immediately. (Sandwiches can also be made in a panini press).

Makes 6 servings.