

# Panini Panini Panini

## Need Help Starting Your Panini Station?

**IT'S EASY... if you let us help you!**

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- 2 Strawberry Waldorf Salad with Multigrains
- 3 Orzo and Artichoke Salad



# Panini



**J. KINGS**

Food Service Professionals, Inc.

## Panini Recipes

### Grilled BBQ Portabella Mushroom Panini

#### Ingredients

- 12 Slices of Panini bread
- 6 Portabella mushrooms
- ¼ Cup of Barbecue Sauce
- 2 Roasted red peppers peeled and julienne
- 6 Tbsp Goat cheese crumbled
- 30 Basil leaves

#### Method:

- Brush Portabella with BBQ sauce and grill until tender.
- To assemble each sandwich, place one mushroom on top of bread and top with 1/6 of the roasted pepper strips, 5 basil leaves and 1 Tbsp of goat cheese.
- Top with remaining slice of bread & brush lightly with Olive Oil
- Place on a hot Panini Grill & toast until bread is golden & crispy.
- Cut in ½ & serve

### Monte Cristo

#### Ingredients:

- 45170 8" Aladdin Panini Rounds
- 10107 Perdue Oven Roasted Turkey
- 02325 Black Forrest Ham
- 61020 Alpine Lace Swiss Cheese
- 99059 Green Leaf Lettuce Leaves
- 97207 Sliced Tomatoes
- 18180 Cindy Beyers Honey Dijon Dressing

#### Method:

- Lightly coat bread with Honey Dijon Dressing
- Layer with turkey, ham, swiss
- Top with lettuce and tomato
- Grill on panini press until hot & crispy, rotating 90 halfway through cooking
- Cut in ½'s or ¼'s and plate with appropriate garnish

### Tuscan

#### Ingredients:

- 45170 8" Aladdin Panini Rounds
- 91780 Grilling Vegetables
- 53890 Fresh Mozzarella
- 37443 Casa Delisio Pesto Sauce
- 99059 Green Leaf Leaves
- 31891 Olive Oil

#### Method:

- Lightly toss vegetables with oil, salt & pepper
- Quick scar on flat top grill or sauté pan
- Lightly spread bread with pesto
- Layer with lettuce, grilled vegetables, fresh mozzarella, top with lettuce leaf
- Grill on panini press until hot and crispy
- Cut in ½'s or ¼'s and plate with appropriate garnish

### Chicken Fajita

#### Ingredients:

- 93815 Grilled Chicken Strips
- 90565 Grilled Red & Green Peppers and Onions
- 60955 Pepper Jack Cheese
- 37381 Ortega Salsa
- 56201 Sour Cream
- 99059 Green Leaf Leaves

#### Method:

- Spread bread with sour cream
- Build panini with chicken, peppers, onions & salsa, top with cheese
- Grill on panini press until hot & crispy, rotating 90 halfway through cooking
- Cut in ½'s or ¼'s and plate with appropriate garnish

### Riviera

#### Ingredients:

- 94605 Roast Beef Sliced
- 74125 Roasted Red Onions
- 61850 Boursin Cheese
- 99059 Green Leaf Leaves
- 66707 Olive Tapenade
- 22011 Maille Whole Grain Mustard

#### Method:

- Lightly spread bread with mustard
- Layer with thinly sliced beef
- Top with onions, cheese and tapenade and lettuce
- Grill on panini press until hot & crispy, rotating 90 halfway through cooking
- Cut in ½'s or ¼'s and plate with appropriate garnish

### Cajun Chicken

#### Ingredients:

- 99451 Thin Cut Chicken Cutlet
- 74125 Grilled Red Onions
- 97207 Sliced Tomatoes
- 55320 Fontina Cheese
- 40771 Old Bay Seasoning
- 17081 Hellmann's Mayonnaise
- 45791 McCormick's Cajun Spice

#### Method:

- Make Bayou Mayo, by blending 1 cup mayo with 2 tbsp old bay seasoning & chill
- Lightly dust chicken in Cajun spice and scar on flat top grill or hot sauté pan
- Spread Bread lightly with mayo
- Layer with chicken, onions, tomatoes, top with fontina
- Grill on panini press until hot & crispy, rotating 90 halfway through cooking
- Cut in ½'s or ¼'s and plate with appropriate garnish

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## Panini Suggestions

**Proscuitto and Mozzarella-** sliced proscuitto, fresh mozzarella, roasted peppers and pesto

**Grilled Chicken Monticello-** grilled chicken, sun dried tomato, fontina cheese and fresh basil leaves

**Westphalian Ham and Brie-**sliced ham, brie cheese, sliced granny smith apples and arugala

**Roast Beef with Roasted Red Onions-** sliced beef, caramelized red onion and boursin cheese

**Portobello Mushroom Sandwich-** grilled Portobello mushroom, bacon, tomato and Swiss cheese

**Turkey and Cheddar-**sliced turkey with cheddar cheese, bacon and honey mustard

**Mexican Chicken-**grilled chicken breast with black bean spread, avocado, tomato and pepper jack cheese

**Grilled Vegetable and Gorgonzola-**eggplant, zucchini, peppers, shitake mushroom grilled with balsamic vinaigrette and gorgonzola cheese

**Grilled Cubano-**roast pork, smoked ham, gruyere cheese with sliced pickle, mayonnaise, mustard and hot sauce

**Proscuitto and Mozzarella-**with arugala, basil, black olive paste and shaved parmesan

**Smoked Turkey and Stilton-**sliced turkey, beef steak tomato, watercress and stilton cheese

**Grilled Eggplant-**grilled eggplant, roasted peppers, feta cheese on garlic bread

**Barbequed Pork-**pulled pork in a bourbon BBQ sauce with cheddar cheese

**Roast Beef and Onion-**sliced beef, caramelized red onion with gruyere cheese and horseradish mayonnaise

**Grilled Chicken with Vegetable-** grilled chicken breast with zucchini, squash and Portobello mushroom with tarragon mayonnaise

**Grilled Chicken Manhattan-**grilled breast of chicken with spinach, shitake mushroom and fresh mozzarella on garlic bread

**Grilled Chicken Tuscan-**grilled breast of chicken with sliced artichokes, tomatoes and fresh mozzarella with pesto

**Sausage Sandwich-**sweet Italian sausage grilled with roasted peppers and onions topped with provolone cheese

**Barbequed Kielbasa-**grilled kielbasa with BBQ sauce, sauerkraut and swiss cheese

**Sliced Steak Sandwich-**Sliced steak, roasted peppers, arugala and gorgonzola cheese on garlic bread

**Buffalo Chicken Sandwich-** crispy spicy chicken breast with lettuce and blue cheese dressing

**Grilled Chicken-**grilled chicken sun dried tomato, watercress and herbed goat cheese

**Smoked Turkey and Avocado-**sliced turkey, fresh avocado, havarti cheese with mango mayonnaise

**Virginia Ham-** sliced ham, smoked gouda with sweet mango mustard

**Roast Beef and Feta-**sliced beef, roasted peppers, spinach and feta with tahini dressing

**Pastrami and Swiss-**sliced pastrami, swiss cheese and mustard

**Rachel-** pastrami, swiss cheese and cole slaw

**Blackened Chicken-**blackened breast of chicken, grilled onion, tomato and fontina cheese with Cajun mayo

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## Panini Suggestions

**Italian Melt** - ham, salami, pepperoni and melted provolone

**Vegetarian** - Grilled vegetables with fresh mozzarella

**Kansas BBQ** - Grilled chicken, sliced ham sliced jalapenos and cheddar cheese

**The Denver** - Grilled Chicken, roasted eggplant, roasted peppers, house dressing

**Turkey Panini** - Sliced turkey, pepperjack cheese, roasted red peppers, spinach and house dressing

**The Torino** - Breaded chicken cutlet, fresh mozzarella, sun dried tomato and pesto sauce

**The Roma** - Grilled chicken, fresh mozzarella, grilled red onions, cilantro and chipolte mayonnaise

**The Sunset** - Sliced turkey, fresh mozzarella, grilled red onion, sliced avocado and ranch dressing

**The Soho** - Lemon grilled chicken, Swiss cheese, roasted peppers and fresh spinach

**Naples** - Herb grilled chicken, fresh mozzarella, pepperoni, arrugala and tomato

**Monte Cristo** - Sliced turkey, ham and Swiss cheese with lettuce tomato and honey mustard

**Russian** - Roast beef, muenster cheese, caramelized onions, tomato and Russian dressing

**Chicken Club** - Grilled chicken, bacon, brie cheese, tomato and house dressing

**Combo** - Corned beef, pastrami, provolone, lettuce, tomato, and honey mustard

**Florentine** - Grilled Chicken, fresh mozzarella, spinach, marinara sauce

**Eggplant Parmigiana** - Eggplant cutlet, fresh mozzarella, fresh basil, marinara sauce

**Siciliano** - Proscuitto, ham, mozzarella, sun dried tomato, arrugala, tomato and pesto

**Chicken Fajita** - Grilled chicken, roasted peppers and onions, pepper jack cheese and salsa

**Chicken Cordon Bleu** - Breaded Chicken Cutlet, ham, Swiss cheese and house dressing

**Delightful** - Smoked turkey, jarlsburg cheese, cole slaw and house dressing

**Capri** - Smoked turkey, pepperoni, provolone cheese, spinach, sliced cherry peppers and house dressing

**The Santa Monica** - Turkey, watercress, plum tomato, avocado and lemon mayonnaise

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## Salad Recipes

### Salad Recipes

#### Orzo and Artichoke Salad

##### Ingredients

- 28870 2 lb Orzo pasta, cooked, cooled
- 43895 1 can Artichoke hearts, quartered
- 66881 2 cups Roasted peppers, diced 1/4"
- 97631 2 cups Italian Parsley, fresh chopped
- 97256 2 cups basil, fresh chopped
- 18175 1 1/2 cups Balsamic Vinaigrette

##### Method

- Combine all ingredients in stainless steel bowl and gently mix
- Season with salt and pepper
- Store in shallow container, label, date and refrigerate

#### Farro Salad with Grilled Asparagus and Bell Peppers

- 38870 2 lbs Farro
- 97002 1 lb Asparagus
- 97326 4 ea Bell Peppers (2 red, 2 yellow)
- 97870 1 ea Onion, diced
- 31891 1 Cup Olive Oil
- 46236 1/2 Cup Balsamic Vinegar

##### Method

- Cook Farro according to package directions and chill immediately.
- Lightly coat asparagus and bell peppers with olive oil and salt & pepper. Grill asparagus and bell peppers until tender and chill.
- Heat 1 Tbsp. extra virgin olive oil and sauté onions until transparent. Transfer onions to a medium bowl and cool at room temperature.
- Add balsamic vinegar to onions and slowly whisk in olive oil. Season with salt and pepper (and sugar if desired) to taste and mix well with Farro.
- Gently stir in bell peppers and asparagus and chill for at least one hour before service.
- Always adjust seasoning before serving. Serve with grilled chicken or fish.

#### Strawberry Waldorf Salad with Multigrains

##### Ingredients

- 38600 2 lbs Cabernet Medley
- 98907 4 each Granny Smith Apples, cored and diced
- 98981 1 each Lemon, juiced
- 97726 1 Qt Fresh Strawberries, sliced
- 99563 3 Cups Celery, diced 1/2"
- 63461 2 Cups Walnuts
- 17081 32 oz Mayonnaise
- 68280 1 Cup Brown Sugar
- 46041 1/2 Cup Cider Vinegar

##### Method

- Cook Cabernet Medley according to package directions and cool immediately.
- Toss diced apples with lemon juice to prevent browning.
- In a separate bowl, mix mayonnaise, brown sugar and apple cider vinegar until blended well.
- Toast walnuts if desired.
- Combine all ingredients and mix well. Chill for service.

Yield: About 50 1/2 Cup Servings