

From the 10 Fitch Kitchen – 10 Fitch Luxurious Romantic Inn

Grilled Chicken, Basil & Sun-Dried Tomato Panini

Serves 2



Ingredients:

- 4 slices of garlic bread
- 2 boneless, skinless, lemon & garlic marinated chicken breasts, all fat removed. (You can buy bottled marinade and marinate your own or buy them already marinated.)
- Handful of fresh basil leaves
- Sun-Dried tomato spread, we use *California Sun-Dry* brand
- Jar roasted red pepper
- 4 slices provolone cheese
- 4 slices mozzarella cheese
- olive oil

Equipment:

You will need a Panini press or an indoor non-stick two-sided grill such as a George Foreman grill which is what we use here at 10 Fitch.

Directions:

1. We buy the lemon, garlic pre-marinated chicken breasts at Wegmans but you can purchase plain, skinless, boneless chicken breasts and bottled marinade, even Italian dressing is good as a marinade for chicken, and place the breasts in a gallon size zip-lock bag with with the marinade, close the bag and refrigerate for at least 6 hours.
2. When ready to make the panini's, lay them out onto wax paper on the counter, cover with wax paper and gently pound out until breasts are uniformly $\frac{3}{4}$ to 1 inch thick.
3. Grill your chicken breasts about 5 minutes on each side if using an outdoor grill. If using the George Foreman, it grills both sides at once so 5-6 minutes should do it but you will have to clean the grill before putting your panini's on it. Once the chicken is grilled remove it to a plate and cover with foil to keep warm. Clean your grill if you are preparing your sandwiches on it.
4. Turn your grill or panini press on to heat it up.
5. Lay the garlic bread out on the counter so that the inside of your slices are facing up. On 2 slices of bread spread an even layer of the sundried tomato spread.
6. Add 2 slices of provolone on top of that, then cover with fresh basil leaves.
7. Add roasted red pepper to taste. I tear the peppers and add several strips to each sandwich.

8. **Optional:** I do this because I like thin tender meat on the panini and because the breasts we buy usually end up being pretty big so you only need about half a breast on each sandwich. I take each chicken breast and lay it on wax paper on the counter, place my palm over the top to hold the breast down and using a sharp, long bladed knife carefully slice the chicken breasts in half.
9. Place the chicken on the basil leaves so that the entire surface is covered with chicken
10. Now place 2 slices mozzarella on top of the chicken
11. Top the chicken with the remaining slices of garlic bread
12. Using a pastry brush add little olive oil to the surface of the bread
13. Pick up each sandwich with both hands and flip it over onto the surface of the grill so that the slice of bread you oiled is facing down on the grill
14. Brush the tops of each sandwich with olive oil and close the lid.
15. If using a panini press just grill until golden brown on the outside and the cheese is melted on the inside – if using a grill you will probably have to spin your sandwiches around a little about halfway through because they will compress more on the side that is closest to the hinge of the lid and you will want them to be evenly compressed. Total cooking time is about 6-8 minutes.

We serve these sandwiches with a spinach, strawberry and pecan salad with poppy seed dressing in the summer and in cold months we change the salad out to homemade soup.