



Chicken Soprano Panini

COOKS NOTES

Don't you just love grilled sandwiches? There's something so comforting about melted cheese, meat, and veggies wrapped in a crispy toasted bread. No pots or pans to clean, this Chicken Soprano Panini is created from start to finish on the grill. I can't wait to taste them again!

INGREDIENTS

Sandwich

- 4 (8oz) boneless, skinless chicken breasts
- 1/4 cup olive oil
- 1 Tbs. ground black pepper
- 3 cloves of garlic, minced
- 2 medium red peppers
- 4 slices provolone cheese
- 4 slices fresh mozzarella cheese
- 12 leaves of fresh basil
- 1/4 lb thin sliced pepperoni
- 4 ciabatta rolls

Garlic Mayonnaise

- 1/4 cup light mayonnaise
- 2 cloves of garlic, minced
- 1 tsp. Dijon mustard
- 1 tsp. lemon juice
- 1/2 tsp. ground black pepper

* NOTES

Recipe adapted from *Modern Grilling*.

PREPARATION

Prepare garlic mayonnaise by mixing all the ingredients in a bowl and store in the fridge.

Preheat grill to medium-high. Combine chicken breasts with olive oil, pepper and minced garlic. Brush each red pepper generously with olive oil. Place Chicken and peppers on the grill.

Grill chicken for 7 minutes on each side, until browned and cooked thoroughly. Transfer to a cutting board, let cool and cut into thin strips.

Grill the red peppers, charring the skin black all over, about 20 minutes total. Remove from the grill and peel away charred skin. Cut the peppers into thick strips and set aside.

Cut ciabatta rolls in half length-wise and brush the insides with olive oil. Place on grill, oil side down, and toast until golden brown. Transfer to a plate.

Spread garlic mayonnaise on the inside of the rolls, top with a slice of provolone, basil, pepperonis, chicken, red pepper strips and a slice of mozzarella. Cover with top half of the roll and wrap sandwich in aluminum foil.

Reduce grill heat to low and cook sandwiches for 7 minutes on each side until cheese melts. Remove from foil, slice in half, and serve.

SERVES 4.