



## Grilled Chicken Panini with Roasted Red Pepper Aioli

**Yield:** 6 sandwiches

INGREDIENTS	MEASUREMENTS
<b>Roasted Red Pepper Aioli</b>	
Mayonnaise	½ cup
SupHerb Farms Roasted Red Pepper Spread Culinary Herb Paste	4 Tbsp
<b>Grilled Chicken Panini</b>	
Grilled chicken breast sliced	6 each
Fontina cheese	6 slices
SupHerb Farms Roasted Tomato Wedges with Oil	½ cup
Sourdough bread	12 slices
Canola oil cooking spray (such as Pam®)	As needed

### ROASTED RED PEPPER AIOLI PREPARATION

Place mayonnaise and SupHerb Farms Roasted Red Pepper Spread in a large mixing bowl and mix well.

### GRILLED CHICKEN PANINI PREPARATION

1. Spread aioli on 1 slice of bread.
2. Top with a sliced chicken breast, then 4 wedges of SupHerb Farms Roasted Tomatoes, 1 slice of cheese and finish with another slice of bread.
3. Spray both sides of the sandwich with cooking spray.
4. Place sandwich in Panini press for 3 minutes or until golden brown.

### TO SERVE

Slice and serve warm.