

Main

EZ PZ Panini



Ready in **15 minutes**

Serves: 2-3

Ingredients

- 1 pat of butter
- 2 Ciabatta rolls, halved and toasted
- 2 sliced pieces of Havarti cheese
- 4 Tbsp pesto
- 4-6 grape tomatoes, sliced

Preparation

1. Spread 1 Tbsp of pesto on each piece of bread
2. Add 1 slice of havarti on bottom of each slice of bread
3. Add tomatoes, and put two halves of bread together to make a sandwich.
4. Put a pat of butter in a grill pan, let it melt.
5. Place sandwiches in the middle of the pan. Top with a heavy cutting board and press down.
6. Cook about 3 minutes on each side, ensuring there are nice grill marks on each side and cheese is melted.
7. Optional - enjoy with tomato soup topped with potato chips and drizzled with truffle oil.

Tips

You can add 1-2 slices of prosciutto, or thinly sliced ham. You can use store bought pesto, or use my recipe.

📄 [Mai's Pesto.pdf](#)

Spiritual message from this recipe

Just as the panini is pressed and put through heat to create a wonderful product, so are we pressed with challenges and the refiner's fire that are really opportunities that allow us to grow and evolve spiritually.