

# Grilled Chicken Pesto Panini



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Serves: 1



Prep & Cook Time: 30 minutes

## Ingredients

### Roasted Tomato Slices:

2 medium roma tomatoes, sliced into 1/2" slices  
2 cloves garlic, minced  
1 tsp (5 ml) fresh rosemary, minced  
1 tbp (15 ml) olive oil  
salt & pepper

### Basil Aioli:

4 tbsp (60 ml) fresh basil (about one large handful of leaves)  
1 tbsp (15 ml) garlic, minced (about 2-3 large cloves)  
1 cup (250 ml) mayonnaise

### Assembly:

90 g Reuven Fully Cooked Grilled Chicken Breast Strips  
Gluten Free, thawed (Product Code 11803)  
1 ciabatta flatbread  
4 roasted tomato slices  
1 tbsp (15 ml) basil aioli  
1/8 cup (30 ml) fresh arugula  
1 oz (28 g) mozzarella cheese



## Preparation Instructions

**Basil Aioli:** Combine all ingredients in a food processor; blend until mixed and mayonnaise turns slightly green. Season with salt and pepper to taste. Tip: Blanch basil in boiling water for 1-3 seconds for a brighter green aioli.

**Roasted Tomato Slices:** Slice roma tomatoes, toss with olive oil, herbs, salt and pepper to taste. Place seasoned tomato slices on a baking sheet and bake for 45 minutes in a preheated 300°F (150°C) oven. Remove and let cool.

**Assembly:** Slice the ciabatta flatbread in half and start building your sandwich. Layer half with arugula, Grilled Chicken Breast Strips, roasted tomato slices, mozzarella cheese, basil aioli and top with remaining ciabatta half. Grill sandwich on a preheated grill until golden brown and cheese is melted.