

Italian Chicken Panini

Pressed for time? Learn to make easy, delicious and perfect-for-a-picnic panini sandwiches, using the **All-Clad Panini Pan** from our Spring Gift Crate.

STOP BY THE HOME STORE
WEDNESDAY, MARCH 24
to learn to make this quick
and easy favorite.



COOK TECH
bloomingdales


All-Clad

Italian Chicken Panini



- 1/4 cup light mayonnaise
- 2 cloves garlic, minced
- 1 tbs extra virgin Italian olive oil
- 1 cup red onions, diced
- 1 tbs honey
- 1 tbs balsamic vinegar
- 2 6 oz boneless, skinless chicken breasts
- 1 tbs dried Italian herb seasoning
- 4 1/2 oz slices Provolone cheese
- 4 1/2" slices Italian mozzarella cheese
- 4 6x6" slices toasted focaccia bread
- 16 fresh arugula sprigs
- 4 tsp small Sicilian nonpareils capers
- 4 thick, ripe tomato slices

1. Combine mayo and half the garlic in a small bowl. Keep chilled.
2. In an All-Clad Fry Pan over low-medium heat, add oil and onions. Cook, stirring until tender, about 2 minutes.
3. Add honey and balsamic vinegar, reduce heat to low and simmer, stirring occasionally, until almost all of the liquid is evaporated, 4–5 minutes.
4. Lightly pound chicken breasts and sprinkle with Italian herb seasoning.
5. In an All-Clad Panini Pan over low-medium heat, grill chicken breasts, turning once until grilled, but not quite done.
6. Spread mayonnaise mixture onto one side of each slice of toasted focaccia bread. Top with 1 slice each provolone and mozzarella, with one grilled chicken breast, onion mixture, arugula sprigs, capers, tomato slices and remaining toasted bread slice.
7. Using the All-Clad Panini Press, flatten slightly. Grill panini on a lightly oiled All-Clad Panini Pan until crisp on the outside and cheese is melted.
8. Cut each panini into quarters. **Serves 6–8.**