

Leftover Chicken Paninis

Per person:

2 slices leftover sourdough bread

2 ounces sliced chicken breast

2-3 slices aged cheddar cheese

¼ beefsteak tomato, sliced

8-10 spinach leaves

1T. mushrooms, finely diced

Leftover gravy

Mayonnaise

Mustard

Butter

Spread mayonnaise on each slice of bread, then spread mustard on one side and a small amount of leftover gravy on the other side. Place spinach leaves on one slice of bread, and mushrooms on the other slice. Add cheese, then chicken, then tomatoes to spinach leaves side of bread. Close sandwich and spread butter over the top slice of bread.

Cook sandwich in panini press or on a heavy bottomed frying pan. If cooking in panini press, butter both sides of sandwich or spray press with nonstick spray. If cooking in a pan, butter opposite side of sandwich once the butter side is placed down in the pan. Cook on low until sandwich is browned, ingredients are cooked, and cheese is melted.

Cut in half, and serve with leftover gravy, for dipping, if desired.

Makes one sandwich