



# Toasted Tomato and Cheese Panini

Serves 1 person

Paninis are a quick and easy solution for lunches and snacks. There's nothing more comforting or satisfying on a chilly autumn day than a warm, cheesy sandwich. There are so many fillings that you can use but this classic combo is one of our favourites!

**Difficulty Level:** Easy

**Prep Time:** 5 minutes

**Cook Time:** 6 minutes

**Total Time:** 11 minutes



## INGREDIENTS

- 1 ciabatta roll or gluten free bread
- 3 fresh or sun-dried tomatoes, sliced
- ½ cup baby spinach, rocket or basil
- 3 slices of ZENZO Original Cheddar

## HOW TO MAKE

1. Slice the ciabatta roll in half, brush each cut side with some olive oil, place the spinach, rocket or basil leaves in an even layer. Add your cheese slices and then top with the tomato slices.
2. Heat a grill pan or heavy-based skillet with a drizzle of oil, place the panini in the pan and weight down with another heavy pan. Grill for 2-3 minutes then turn and repeat on the other side.
3. Serve with a fresh green salad or hot chips!

## OPTIONAL

Try adding a tsp of pesto for some Italian flare

Add some chopped, toasted pine nuts

Try one of our amazing ZENZO flavoured cheeses, choose from earthy Cumin Seed, Smokey Paprika or fresh Garlic & Herb

Get fruity by adding your favourite fruit chutney, we love caramelised onion

Swap out the ciabatta for your favourite bread or try stuffing and grilling a pitta pouch