



Basic Grilled Panini

Savannah · 30/09/2024



Prep Time

16 mins

Difficult

Medium

Servings

1

Description

Panini sandwiches get their distinct look from the grill marks I like to serve this grilled sandwich with soup or even salad You can use this recipe to make multiple sandwiches Just assemble them ahead of time grill and place in a warm oven until serving

Ingredients

- - 1 tablespoon extra-light olive oil
- or as needed - 2 slices Italian bread - 2 tablespoons mayonnaise - 3 slices deli ham
- or more to taste - 2 slices Cheddar cheese - 1 slice firm-ripe tomato - 1 thin slice onion - cooking spray

Instructions

1. Drizzle olive oil on 1 side of each bread slice. Spread 1 tablespoon mayonnaise on other side of each slice.
Dotdash Meredith Food Studios Arrange layers of ham
2. Cheddar cheese
3. tomato
4. and onion on top. Top with other bread slice
5. mayonnaise-side down. Dotdash Meredith Food Studios Heat a grill pan over medium-high heat; spray lightly with cooking spray. Place sandwich on grill pan; weigh it down with a heavy pan. Cook until cheese is melted and grill marks appear
6. 3 to 5 minutes per side. Dotdash Meredith Food Studios Cook's Note This basic recipe is easily changed up with prosciutto
7. salami
8. or even turkey. This is also great as a veggie sandwich. You can use French bread for Italian
9. extra-virgin olive oil for extra-light
10. and spreadable cheese for mayonnaise. I recommend a George Forman grill because it eliminates the need for flipping. If you don't have a grill pan
11. use a regular cast iron or nonstick skillet.