

Turkey Avocado Panini

Jacob · 28/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

2

Description

This turkey avocado panini is such an easy light refreshing and YUMMY sandwich

Ingredients

- - ½ ripe avocado - ¼ cup mayonnaise - 2 ciabatta rolls
- halved lengthwise - 1 tablespoon olive oil
- divided - 2 slices provolone cheese
- divided - 1 cup whole fresh spinach leaves
- divided - 4 ounces thinly sliced mesquite-smoked turkey breast
- divided - 2 roasted red peppers
- sliced into strips
- divided

Instructions

1. Mash avocado and mayonnaise together in a bowl until thoroughly combined. Preheat a panini sandwich press. Brush bottom of each roll with olive oil; place onto the panini press
2. oiled sides down. Place 1 slice cheese
3. 1/2 spinach leaves
4. 1/2 turkey
5. and 1/2 sliced peppers on each roll on panini press. Spread 1/2 avocado mixture on cut surface of each top roll; place 1 top roll on each sandwich. Brush top of each roll with olive oil. Close the panini press; cook until rolls toasted and crisp
6. with golden brown grill marks
7. and the cheese has melted
8. 5 to 8 minutes. Editor's Note Instead of using a panini press
9. you can use a heavy cast iron skillet or griddle with a heavy weight (such as another heavy pan or even a brick wrapped in aluminum foil). Place the sandwich into the heated skillet or griddle
10. top with the heavy weight
11. and push down on the weight to press and crisp the sandwich. When the roll is toasted
12. flip the sandwich and press the other side.