



cheddar chicken onion panini;

1. (cheh-dahr chee-kehn uhn-yuhn pah-nee-nee) *noun*.
Italian dressing chicken with garlic mayo and cheddar cheese grilled on a panini press.
2. Produces 2 Servings.
3. Preparation 35 mins.
4. Oven temperature set to --.

Ingredients;

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|------------------------------|--------------------------------|
| 4 slices French bread | 1/4 c. Italian dressing |
| 1 medium onion, sliced | 2 medium chicken breasts |
| 4oz cheddar cheese, shredded | 4 Tbsp. garlic mayo* |
| 1 Tbsp. butter | 5-8 leaves of basil (optional) |

*see garlic mayo recipe

Instructions;

1. Add the chicken and italian dressing to a bag and let marinate for 20 minutes, or while preparing the other ingredients.
2. Slice the onion and add to a hot pan with a splash of oil and cook until caramelized. Set aside.
3. Shred the cheddar cheese and butter one side of each of the slices french bread and set aside.
4. Mix together the garlic mayo and set aside.
5. Cut the marinated chicken breasts into smaller pieces and grill them up in a hot pan. Cut into slices
6. Assemble the sandwiches, layering the mayo on the other side of the bread, cheese, onions, chicken, and basil. Grill in a panini press.
Tip: use the cheese on both sides of the sandwich to hold everything together.