

Hot Turkey Panini

Prep: 10 min

Cook: 5 min

Yield 4 Servings

Ingredients:

8 slices of bread, freshly baked is best.

2 tablespoons butter

1 cup gruyere cheese

2 cups turkey, chopped

1 cup gravy

Pepper

Directions:

Heat Panini press or pan.

Take two slices of bread then butter and pepper to taste one side of the bread.

Add 1/8 cup of gruyere cheese to non-butter side of bread slice spreading evenly.

Add ½ cup of chopped turkey.

Add ¼ cup of gravy evenly over turkey.

Add 1/8 cup gruyere cheese over turkey gravy spreading evenly.

Add bread topper with butter side facing up.

Place in Panini press and cook until the cheese has melted and the top is golden 4 to 6 minutes.

If using a pan: Place in a pan cover with a lid for 2 – 3 minutes until the bottom is golden. Flip and cover for 1 -2 minutes until the bottom is golden and cheese is melted.