

## Balsamic Glazed Chicken Panini

Prep time: 15 minutes Cook Time: 5 minutes Servings: 1

### Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Salt			2/tsp
Garlic Cloves		Peeled and minced	8/cloves
Fresh Thyme		Minced	2/tsp
Zucchini		Washed and sliced	1/Each
Black Pepper			1/tsp
Summer Squash		Washed and sliced	1/Each
Fresh Basil		Chiffonade and minced	2/tsp
Chicken Breast		Sliced in half	2/Each
Monterey Jack Cheese			8/Slices
Mayonnaise			1/Cup
Fresh Oregano			2/tsp
Sourdough Bread			8/Slices
Olive Oil			2/Tbsp
Red Onion		Sliced whole to grill	1/Each
Balsamic Vinegar			1/Tbsp
Yellow Bell Pepper		Cut in 4 pieces	2/Each



## Instructions

1. In a bowl, combine garlic, olive oil, oregano, salt and pepper.
2. Wisk together all the ingredients well and pour out half of the mixture in another bowl.
3. In one bowl, put in chicken breasts and toss well. Cover and refrigerate for two hours.
4. Turn on grill.
5. In the other bowl, add the vegetables and coat with the mixture.
6. In a small bowl mix mayonnaise, thyme and basil.
7. Grill the vegetables and return them to the bowl.
8. Next grill the chicken.
9. Starting with four slices of bread, start to build sandwiches. Top each slice of bread with chicken, then add grilled vegetables, two slices monterrey jack cheese and spread herb aioli on the top slice of bread and cover.
10. Place in a panini press and cook until hot and cheese has melted.

