

Portobello-Chicken Panini

The tender portobello mushrooms help keep the chicken juicy in this crispy grilled sandwich.

- 2 plum tomatoes, sliced
- 1 tablespoon **Basil Oil** or olive oil
- 1 tablespoon red wine vinegar
- ½ teaspoon **Italian Seasoning Mix**
- ½ teaspoon salt
- ¼ teaspoon coarsely ground black pepper
- 1 garlic clove, pressed
- 2 large portobello mushroom caps (about 4 inches in diameter)
- 2 slices (½ inch thick) large white onion (about 4 inches in diameter)
- 1 cup (4 ounces) grated Provolone cheese
- 8 slices (¾ inch thick) Italian bread such as Vienna
- 1 cup shredded roasted chicken

Cook's Tip

- Italian seasoning can be substituted for the Italian Seasoning Mix, if desired.

1 Slice tomatoes using **Ultimate Mandoline** fitted with v-shaped blade; set aside. In **Prep Bowl**; combine oil, vinegar, seasoning mix, salt, black pepper and garlic pressed with **Garlic Press**; whisk until well blended. Brush both sides of mushroom caps and onion slices with vinaigrette using **Chef's Silicone Basting Brush**.

2 Heat **Grill Pan** over medium-high heat 5 minutes. Place mushrooms and onion onto grid of pan; place **Grill Press** on top. Grill 4-6 minutes, turning once. Remove to **Large Grooved Cutting Board**. Thinly slice mushrooms on the bias using **Santoku Knife**. Cut onion slices in half; set mushrooms and onion aside.

3 Coarsely grate cheese using **Deluxe Cheese Grater**. To assemble sandwiches, generously spray one side of each bread slice with oil using **Kitchen Spritzer**. Arrange four bread slices oil side down on Large Grooved Cutting Board; top with half of the cheese. Arrange chicken, mushrooms, onion and tomatoes over cheese. Top with remaining cheese and remaining bread slices, oil side up.

4 Wipe Grill Pan with paper towel, if necessary. Heat pan over medium-low heat 5 minutes. Place sandwiches on grid of pan and place Press over sandwiches. Grill 4-6 minutes, turning once. Serve warm.

Yield: 4 sandwiches

Nutrients per serving: Calories 590, Total Fat 20 g, Saturated Fat 6 g, Cholesterol 45 mg, Carbohydrate 73 g, Protein 29 g, Sodium 1340 mg, Fiber 5 g