

Mushroom Panini

2 slices *Multi Grain Bread** (or any other Natural Ovens wheat bread)
2 teaspoons pesto, (basil preferred)
2 thin slices Mozzarella or low fat Monterey Jack cheese
1-1/2 teaspoons olive oil
3-4 slices red onion, thinly sliced
1/2 cup fresh mushrooms, sliced

- In a small sauté pan, heat olive oil. Add onions and mushrooms, sauté until tender.
- Spread pesto equally onto one side of each slice of bread.
- Place cheese on top of each piece of bread.
- On one slice stack onions and mushrooms.
- Top with second slice of bread.
- Place on hot sandwich press; cook until golden and cheese is fully melted.

**If these Natural Ovens products are not available in your store, contact customer service.*



Recipe created by Jean Ecos, Natural Ovens Test Kitchen Specialist