

Chicken Genovese Panini with Havarti

U.S. havarti melts perfectly in a panini, and basil pesto gives this sandwich great flavor.



INGREDIENTS

(Makes 4 Sandwiches)

Chicken Breasts, boneless, skinless, 180g each	4
Basil Pesto, prepared (see U.S. Parmesan Pesto Recipe)	60g
Mayonnaise	30g
Italian Bread	8 slices
U.S. Havarti, sliced, 25g each	8 slices
Olive Oil	40ml
Roasted Red Peppers, well drained	120g
Salt and Pepper	To taste

NUTRITIONAL CONTENT

Per 100g

Calories	303kcal
Total Fat	22g
Saturated Fat	8g
Trans Fat	0g
Cholesterol	42mg
Total Carbohydrates	13g
Dietary Fiber	1g
Sugars	0g
Protein	14g
Calcium	234mg
Magnesium	17mg
Phosphorus	77mg
Potassium	96mg
Sodium	485mg
Iron	1mg
Vitamin A	379IU
Vitamin C	3mg

PREPARATION

1. **Split pesto and rub half on the chicken breasts. Refrigerate for at least one hour.**
2. **Mix mayonnaise with the remaining pesto to form a spread and refrigerate.**
3. **Grill chicken until 75°C (165°F) interior and juices run clear. Salt and pepper to taste.**
4. **Brush olive oil on one side of each bread slice.**
5. **Build sandwiches with the olive oil on the outside in this order: bread slice, havarti slice, mayonnaise pesto spread, cooked chicken, roasted red peppers, Havarti slice, and another bread slice.**
6. **Place on a panini grill press and cook until cheese is melted and bread is golden.**

Rely on the dynamic lineup of U.S. dairy products to meet consumer demand for tasty and nutritious foods. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org, including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and recipe ideas to help develop your next successful menu item.

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