

## Deep Fried Turkey Club Panini

Servings: 4

### INGREDIENTS

- 2 T olive oil, canola oil blend
- 1 lb Metro Deli™ Deep Fried Turkey Breast
- 1 ea Chef's Line™ Multigrain Baguette
- 2 oz fresh arugula
- 6 sl Patuxent Farms® Bourbon Bacon
- 6 oz Chef's Line Mayonnaise
- 1 oz Rykoff Sexton™ Meyer Lemon Juice Blend
- 1 ea avocado
- 1 ¼ lb roma tomatoes
  - 4 T Rykoff Sexton Italian Extra Virgin Olive Oil

### PREPARATION

Heat olive oil in saute pan or griddle.

Cook deep fried turkey until heated through. Remove from heat. Spread avocado mayo on bottom half of baguette. Top with arugula, turkey, then the roasted tomatoes. Place the top on. Cut into 4 equal pieces. Cook on seasoned panini press until browned and crispy.



### Roasted Tomatoes

#### PREPARATION

Cut plum tomatoes in half lengthwise. Toss with extra virgin olive oil, salt & pepper. Roast in 350°F oven for 45 minutes.

### Avocado Mayo

#### PREPARATION

Place mayo, avocado and lemon juice in food processor. Adjust seasoning. Refrigerate until use.

