

Grilled Brie Panini Naan with Prosciutto and Pear

Servings: 4

INGREDIENTS

- 2 ea Chef's Line™ original tandoori naan
- 8 T olive oil
- ¾ lb brie cheese, sliced
- 6 sl prosciutto
- 1 ea ripe pear, sliced

PREPARATION

Brush olive oil on bottom only (not the bubbly, charred side) of both pieces of naan. On one piece, top evenly with cheese, prosciutto and pear. Top with remaining bread. Place sandwich in hot panini press, or on grill, and toast 4 to 6 minutes, or until filling is heated through and grill marks appear. Remove from grill and keep warm.

