

# Grilled Chicken Panini with Habanero Jack Cheese

Servings: 1

### **INGREDIENTS**

- 6 oz chicken breast
- 1 t Alamo seasoning
- 1 ea ciabatta roll
- 2 oz salsa mayonnaise (see right)
- 3 sl Glenview Farms® habanero Jack cheese
- 3 oz potato chips
- 1 t Alamo seasoning

## **PREPARATION**

Season chicken with Alamo seasoning and grill. Slice roll; spread 1 oz salsa mayonnaise on bottom and add 2 slices of cheese. Slice the chicken and add on top of cheese. Top with remaining cheese and salsa mayonnaise. Place top of roll on sandwich and put into panini press to toast. Fry the fries and season with Alamo seasoning. Cut sandwich corner to corner, stand up one piece next to the other and place chips on plate.



# Salsa Mayonnaise INGREDIENTS

- 2 oz salsa
- 1 oz chipotle mayonnaise

### **PREPARATION**

In a small bowl, combine ingredients and set aside.

