

Tandoori Cubano Panini

Servings: 2

INGREDIENTS

- 3 oz cucumber, thinly sliced
- 1 oz Monarch® white balsamic with lime & basil vinaigrette
- 1 oz Creole mustard (see right)
- 2 ea Chef's Line™ roasted-garlic tandoori naan
- 4 oz Manchego cheese, sliced
- 6 oz Metro Deli™ natural ham, shaved
- 1 T Beyond® butter substitute

PREPARATION

Marinate the cucumber in the vinaigrette; set aside. Spread half the mustard on one piece of naan, then half the cheese, all the ham, the cucumbers drained and then remaining cheese. Spread the remaining mustard on the second piece of bread and put on top of sandwich. Brush the outside of both pieces of bread with Beyond, place on a Panini grill and grill sandwich for 5 minutes or until heated. Cut into quarters and serve two pieces for each serving.

Creole mustard

INGREDIENTS

- 1 c whole grain Dijon mustard
- 2 T sriracha sauce

PREPARATION

In a bowl, mix ingredients together; set aside.

