

roasted pork & jalapeno panini

ingredients:

- 1 ciabatta roll
 - 4 slices Sara Lee Oven Roasted Pork Roast
 - 3 strips crispy bacon
 - 2 slices Sara Lee Monterey Jack & Jalapeno Cheese
 - ½ apple, sliced
 - 4 tablespoons brown sugar pecan mustard
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directions:

Slice roll in half. Spread mustard on both slices. On bottom half, place pork and top with bacon, cheese, and apple. Close sandwich with other half of roll. Heat your panini maker or sandwich press. Butter each side of the press. Place the sandwich inside, press down, and grill until the cheese is melted and the bread is flat and browned, approximately 10 minutes. Serve warm.

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