

Grilled Provolone and Ham Panini

8 slices bread of your choice: Ciabatta, French Roll, Sourdough, or Focaccia
Extra virgin olive oil
1 jar sun-dried tomato pesto
½ cup mayonnaise
8 slices Provolone cheese
8 slices smoked ham
2 cups loosely packed arugula
1 large tomato, sliced into quarters
Salt and pepper to taste

Heat on grill pan on high heat. Brush both sides of each sandwich bread with olive oil. Put a slice on the grill and cook on high for 2 to 3 minutes. Top with a tablespoon of tomato pesto, followed by 2 slices cheese, 2 slices ham, ½ cup arugula, and a tomato slice. Season with salt and pepper. Place a second slice of bread on top and press down with a spatula for 3 to 4 minutes. Turn sandwich over and season bread with salt and pepper. Press down again with spatula for 3 to 4 minutes. Repeat for additional sandwiches. Remove from grill pan and serve. Makes four servings.