

MEZZINO PANINI



INGREDIENTS:

- 4 oz. chicken breast
- 2 slices provolone cheese
- 1 oz. olive tapenade
- 1 romaine lettuce leaf
- 2 slices tomato

OLIVE TAPENADE

- 1 oz. fresh garlic chopped
- 1 oz. capers
- ½ cup Kalamata olives pitted chopped fine
- ½-cup black olives pitted chopped fine
- 1 oz. red peppers fine dice
- 1 oz. olive oil
- Pinch salt to taste.

Combine all ingredients in a bowl and set aside for sandwich preparation.

SANDWICH SETUP:

1. Season chicken breast with Italian seasonings.
2. Grill chicken breast until internal temperature reaches 160 degrees; set aside.
3. Spread pesto spread evenly on both slices of Rich's rustic ciabatta sandwich roll.
4. Add chicken breast to sandwich, making sure you get full coverage on bread.
5. Add olive tapenade to sandwich, then the provolone cheese.
6. Top with top piece of roll and place in panini press until golden brown and crispy.
7. Remove from panini press; open sandwich carefully, add lettuce and tomato.
8. Cut sandwich in half on a bias and enjoy.

Recipe courtesy of Joel Chamizo, University of Miami

WINNING RECIPES

for the Rich's

No. 1 Sandwich
Recipe Contest

SWISS BROCCOLI TOMATO MELT

12 each Rich's FTO Multigrain Rolls

PREPARATION:

Follow instructions on Richs FTO packaging for baking. Allow to cool slightly, then cut in half horizontally.

.40 lb mayonnaise

.10 lb horseradish

.07 lb honey mustard salad dressing

Blend together in mixing bowl. Hold at or below 40 degrees Fahrenheit until time to assemble sandwiches.

1.4 lb Broccoli Florets, Fresh

Steam just until hot and the color is set. Drain well. Set aside.

Place cut rolls with cut side up on baking sheet and smooth .042 lb. of mayonnaise mixture on each bun half.

Place .12 lb (a scant cup) of steamed broccoli on top of the dressing on all pieces of roll.

.865 lb button mushrooms, sliced

.72 lb. tomatoes, fresh, sliced\

.054 lb. onions, red, fresh thinly sliced

Place .07 lb. (1/2 Cup) mushrooms, 2 tomato slices and 2 onion rings over the broccoli.

1 lb Swiss cheese, thinly sliced

Place 2 thin slices of Swiss cheese over the vegetables on each roll half. Cover pans with plastic film and hold at or below 40 degrees Fahrenheit until time to cook.

Place in 400 degrees Fahrenheit convection oven or 450 degrees Fahrenheit conventional oven and heat 2-4 minutes or just until cheese softens. Place in steam table pans and hold not more than 10 minutes at or above 140 degrees Fahrenheit. One portion is two open-faced sandwiches.

YIELD:

12 servings



WINNING RECIPES

for the Rich's

No. 1 Sandwich
Recipe Contest

GREEK-STYLE SANDWICH ON ITALIAN HERB ROLL

12 each Rich's FTO Italian Herb Rolls

PREPARATION:

Follow instructions on Rich's FTO packaging for baking. Allow to cool slightly, and then cut in half horizontally. Hold for service at or about 115 degrees Fahrenheit.

3.0 lb Beef Roast, Inside Round

Season with salt and pepper. Roast to medium (about 140 degrees Fahrenheit). Let roasts stand 15-20 minutes before slicing. Wafer slice into 12-inch-by-10-inch-by-4-inch pans. Cover. Hold for service at or above 140 degrees Fahrenheit.

.70 lb. creamy cucumber dressing

.354 lb onions, fresh, thinly sliced

.70 lb tomatoes, fresh, sliced

Place in appropriate serving containers. Hold for service at or below 40 degrees Fahrenheit.

Place open Italian herb roll open on plate. Portion .16 lb. (2 1/2; oz.) waffered beef on bottom half of roll. Portion .06 lb. (1 oz.) of creamy cucumber dressing over beef. Place .03 lb. (1/2 oz.) onions over dressing and 2 thin slices of tomato over onions. Place top of roll over tomatoes.

Creamy Cucumber Dressing

.209 lb mayonnaise

.209 lb sour cream

.417 lb yogurt, plain, unsweetened

1 teaspoon garlic, fresh, minced

½ teaspoon chives, freeze dried

1/3 teaspoon salt

1/8 teaspoon ground black pepper

.246 lb cucumbers, fresh, peeled, seeded, chopped

Combine in mixing bowl. Take up in appropriate serving container. Hold for service at or below 40 degrees Fahrenheit.

YIELD:

12 servings

Recipe courtesy of John Pence, Kansas State University

WINNING RECIPES

for the Rich's

No. 1 Sandwich
Recipe Contest

NO-RISK VEGETARIAN SANDWICH

INGREDIENTS:

- 1 Rich's freezer to oven wheat roll
- 2 oz. roast vegetable hummus
- 1/2 sliced avocado
- 2 oz thin sliced fresh mozzarella
- 1 slice tomato
- 1 oz sliced red onion
- 1 piece leaf lettuce
- ¼ oz. alfalfa sprouts

TO MAKE THE HUMMUS:

1. Take 1-lb onion, ½-lb carrot, 1/2lb red pepper, lightly coat with oil and place in 375-degree oven until vegetables are soft and brown.
2. Remove and place in the food processor and add 4 oz olive oil, 2 lb chick peas, 3 fl. oz. lemon juice, 2 oz. tahini, 1 tsp salt, and 1 tsp cinnamon. Pulse and incorporate all ingredients well. Set aside.
3. Slice the Rich's Freezer to Oven Wheat Bun. .
4. Add 2 oz. of the hummus, then add the leaf lettuce, tomato, mozzarella slices, red onion, avocado and alfalfa sprouts.
5. Ready to serve.

Recipe courtesy of Craig Mombert, Davidson College



WINNING RECIPES

for the Rich's

No. 1 Sandwich
Recipe Contest