



Creamy Pistachio Pesto Panini Sandwich



Ingredients:

- 4 Slices sour dough bread
- Softened butter
- 8 slices black forest ham
- 8 slices Genoa salami
- ½ can artichoke hearts drained and pulled apart
- ½ cup alfalfa sprouts
- Creamy Pistachio Pesto

Instructions:

1. Preheat a Panini press to 300 degrees F.
2. Butter 2 slices of bread, then place the slices, butter side down, on the Panini press.
3. Layer each with 2 slices ham, a small handful of artichokes leaves, 2 slices salami and the other slice of bread.
4. Close the Panini press and grill for 3-5 minutes.
5. Then remove the sandwiches, open them up and add a handful of alfalfa sprouts and a generous helping of Pesto.
6. Press them closed again, cut and serve warm.