Avocado Panini

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A panini is just a grown up word for grilled cheese. This is a very simple but delicious vegetarian panini. It is warm and hearty but still healthy!

Ingredients:

2 slices sandwich bread 2 tablespoons ranch dressing 1 avocado, sliced 2 slices provolone cheese salt and pepper, as needed oil, as needed

Directions:

- 1. Slather the bottom slice of bread with ranch dressing.
- 2. Place slices of avocado across the bread in one layer, season with salt and pepper.
- 3. On top of the avocado place the cheese then the other slice of bread.
- 4. Place the sandwich in the microwave for 30 seconds or just until the cheese starts to melt.
- 5. Place on a panini grill set on high or in a hot pan with a little bit of oil. If in the panini grill close the grill and let the sandwich stay there until it is crisp, about 2 minutes. If in a pan, place something heavy on top of the sandwich, like another pan and flip the sandwich over when it is crispy and repeat until the other side is crispy.

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