



Recipes

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Black Forest Ham Panini

Prep Time: 10 Minutes

Cooking Time: 10 Minutes

Serves 12

Ingredients:

12 each 8" Smart Hearty Grains Tortilla (47087)

6 oz. Whole Grain Mustard

18 oz. Black Forest Ham , deli thin slice

18 oz. Swiss Cheese , deli thin slice

3.6 oz. Bibb Lettuce Leaves

2.4 oz. Red Onion , thin sliced , cut into half-rings

7.2 oz. Cucumbers , skin-on , thin sliced

Non-Stick Pan Spray , as needed

German Potato Salad , see related recipe

Directions:

1. Pre-heat panini press to medium heat.

2. To build each panini: On each tortilla, spread 0.5 oz. of mustard on one half. Top mustard with 6 cucumber slices, 3 half-ring onions, 0.3 oz. lettuce, 1.5 oz. cheese and 1.5 oz. ham. Fold over empty half of tortilla to form a panini. Spray non-stick spray on panini grill, and grill panini for 5-7 minutes, or until cheese is melted and grill marks form on tortilla.

3. To serve: Cut panini on a bias, and serve with 5 oz. German Potato Salad.



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German Potato Salad

Prep Time: 15 Minutes

Cooking Time: 20 Minutes

Serves 1

Ingredients:

4 oz. Potatoes Yukon Gold , skin-on , cut into cubes

1/8 lb. Bacon , thick-cut

1/8 cup Apple Cider Vinegar

1/8 cup Sugar

3/8 tsp. Whole Grain Mustard

3/4 tsp. Dill , minced

1/8 cup Red Onion finely chopped

Salt and Pepper to taste

Directions:

1. Place cubed potatoes in a large stock pot, add water and fill to 2" above potato line. Salt the water (optional) and bring to a boil over medium heat. Reduce to a simmer, and continue cooking for 12-17 minutes or until potatoes are fork tender. Remove from water. Reserve chilled.

2. Meanwhile, in a medium skillet, over medium heat, render bacon until crisp. Remove bacon from pan and drain on paper towels to remove excess fat.

3. In a large mixing bowl, combine apple cider vinegar, sugar, whole grain mustard and dill, whisk until well combined and sugar dissolves. Add onion and cooled bacon. Add potatoes and toss well to coat. Reserve chilled for 4 hours or overnight.