

# SEDONA PANINI

7/11/2024

Plate: Dapple Rectangle w/ 2oz white ramekin

To Go: 1 Compartment

## STEP #1: INGREDIENTS

2 each Pita Bread

#30 scoop [Chipotle Mayo](#)

#60 scoop [Garlic - Roasted & Pureed](#)

## STEP #2: INGREDIENTS

1/4 cup Mozzarella/Provolone Blend

1 each [Chicken Portion \(5 wz\)](#)

1/4 cup [Onions - Grilled](#)

#20 scoop [Sauteed Corn](#) - fully cooked and chilled

1/4 cup [Tomatoes - Diced](#)

## STEP #3: INGREDIENTS

1/4 cup Mozzarella/Provolone Blend

## SETUP / GARNISH

2 vz Mustard BBQ Sauce

1 TBL [Southwest Herbs](#)

## STEP 1: TO COOK

1. Place 2 pita breads on the cutting board with the smooth sides facing up.
2. Place a #30 scoop of Chipotle Mayo and a #60 scoop of Pureed Garlic on one pita bread.
3. Rub the 2 pita breads together in a circular motion to spread the mayo and garlic. Continue until the mayo and garlic are spread evenly on both pita breads.

**NOTE: The mayo and garlic must be evenly combined and must evenly cover the pita breads to within 1/2" of the edges.**

## STEP 2: TO COOK

1. Sprinkle 1/4 cup of mozzarella/provolone **"coast to coast" evenly** over 1 pita bread.
  2. Spread the chicken portion **"coast to coast" evenly** over the cheese.
  3. Spread 1/4 cup of grilled onions **"coast to coast" evenly** over the chicken.
  4. Sprinkle a #20 scoop of sauteed corn **"coast to coast" evenly** over the grilled onions.
- NOTE: The sauteed corn MUST be fully cooked and chilled.**
5. Sprinkle 1/4 cup of diced tomatoes **"coast to coast" evenly** over the sauteed corn.

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### STEP 3: TO COOK

1. Sprinkle 1/4 cup of mozzarella/provolone "**coast to coast**" **evenly** over the tomatoes.  
**NOTE: All ingredients must evenly cover the pita bread to within 1/2" of the edge.**
2. Place the other pita bread on top (smooth side in) to make a completed panini.
3. Place the panini in the press, and cook **until light brown grill marks appear**. Depending on the panini press, this will take 2 - 2 1/2 minutes. **SET A TIMER!**
4. **Rotate the panini 90 degrees** (1/4 turn), and cook **until light brown grill marks appear** and the cheese is fully melted (2 - 2 1/2 minutes). **SET A TIMER!**
5. Remove the panini from the panini press, place on the cutting board, and cut into 4 equal wedges.

### SET UP / GARNISH

**Reference the attached pictures for plating setup & garnishing.**

**NOTE: Shingle the panini wedges in a line, centered on the plate.**

**NOTE: Sprinkle the Southwest Herbs evenly over the panini wedges.**

