



Mushroom, spinach & tomato panini

Preparation: 10 minutes

Cooking: 15 minutes Makes: 4

1 tbs butter

300g cup mushrooms, sliced

salt & ground black pepper, to taste

100g baby spinach leaves

1 /2cup sundried tomatoes, chopped

3 /4cup grated cheddar cheese

4 Turkish bread rolls, halved

salad leaves, to serve

1. Melt butter in a medium frying pan over medium-high heat. Add mushrooms & cook, stirring occasionally, for 3 minutes or until soft. Drain on paper towel. Season with salt & pepper.
2. Preheat a grill or sandwich toaster on medium-high.
3. Arrange spinach leaves, mushrooms, sundried tomatoes & cheese evenly on the Turkish bread roll bases. Season with salt & pepper. Top with remaining bread & press down firmly.
4. Place sandwiches under the grill or sandwich toaster & cook for 4-5 minutes on each side or until toasted. Cut in half & serve with salad leaves.