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Cajun Turkey Panini with Secret Sauce

Serves 2

How does a simple sandwich become extraordinary? It becomes a panino! Assembled in layers with just a few ingredients, then grilled to golden perfection, a perfectly pressed panini satisfies the eye and the appetite. This Cajun Turkey Panini is the perfect combination of melty cheese, spicy sauce, and hearty deliciousness!

Panini Ingredients:

1/4 lb Cajun turkey, thinly sliced
8 slices pepper jack cheese, thinly sliced
1/4 red onion, thinly sliced
3 small tomatoes, thinly sliced
4 slices of hearty bread
4 tablespoons butter, softened

Spicy Salsa Mayo:

1/4 cup spicy salsa
1/4 cup mayonnaise
1/2 teaspoon Cajun seasoning blend

Directions:

- (1) Prepare the Spicy Salsa Mayo. In a small bowl, stir the salsa, mayonnaise and Cajun seasoning together.
- (2) Prepare the red onion by slicing very thinly with a handheld mandoline.
- (3) Slice the tomatoes thinly with a serrated knife.
- (4) Generously butter one side of each of the 4 slices.
- (5) Layer the sandwiches. For each sandwich, start with 2 thin slices of cheese, 2 ounces of turkey, a few slices of red onion, and a layer of tomatoes on one slice of bread. Drizzle on the Spicy Salsa Mayo on top of the tomatoes. Top with two more slices of cheese. Close each panino with the other slice of buttered bread.
- (6) Use a panini press, grill pan, or nonstick skillet on medium to medium-high heat to heat the sandwich. Grill the panini until the cheese has melted, and the bread browns.