



## CHEDDAR & HAM PANINI

SERVINGS: 1 | PREP TIME: 5 MINS | COOK TIME: 5 MINS

### INSTRUCTIONS:

1. Heat oven to 350 degrees
2. Lay pancetta on sheet pan and bake until crispy. 5-10 min. Set aside on paper towels to drain
3. Heat griddle on the cooktop
4. Mix together mustard, mayo and harissa olive oil
5. Spread both slices of bread with the mustard mixture
6. Add cheddar, ham and pancetta to one piece of bread and top with other piece
7. Brush bread with olive oil and place sandwich on grill pan
8. When using grill pan, weight the sandwich down with a heavy cast iron pan
9. Grill sandwich on both sides until golden brown and crispy

### INGREDIENTS:

- 2 slices crusty Sourdough bread
- 3 slices aged cheddar cheese
- 3 slices smoked ham
- 3 slices pancetta
- 1 TBSP. deli mustard
- 1 TBSP. mayonnaise
- 1 TBSP. harissa olive oil