



## **Pork Pesto Panini**

Sandwiches are a great way to use up things you already have. Meats like pork loin, roast beef, or chicken can be sliced up and easily put between slices of bread. Get creative with condiments, like pesto, to take your sandwich from drab to fab.

- 2 slices sourdough bread
- sliced pork loin
- swiss cheese
- pesto

Heat a panini press to medium or a nonstick skillet over medium heat. Apply pesto to one slice of bread. Top with half of pork slices and a slice of swiss. Add remaining pork and top with second piece of bread.

Lightly butter top slice of bread, flip the sandwich upside down, and place in your press or skillet. Lightly butter top slice of second piece of bread and close panini press.

If using a skillet, carefully flip sandwich when the bottom is golden, brown, and toasty. Cook until both sides are well toasted, cheese has started to melt, and pork is warmed through.

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