

## **TURKEY & FIG PANINI**

- 3.5 oz Butterball All Natural Oven Roasted Turkey Breast sliced
- 1 tsp Soft butter
- 2 slices Walnut bread
- 2 Tbsp Fig preserve
- 1 ½ Tbsp Chopped walnuts
- 4 slices Granny smith apple
- 20 leaves Baby arugula
- 1.5 oz Brie with or without rind, sliced (?-inch thick)

## **GRANNY SMITH APPLE SLICES**

- 3 cups Water room temperature
- 3 Tbsp Lemon juice freshly squeezed
- 3 ea Granny smith apples peeled and cored

1. Preheat a panini grill to medium-high heat.
2. Spread 1 teaspoon of butter on one side of each slice of bread.
3. Place the bread, buttered side down, on a clean work surface.
4. Over one slice of the bread, spread the fig preserves.
5. Top with the chopped walnuts and then with the sliced turkey.
6. Arrange the Granny Smith Apple Slices over the turkey and top with the arugula.
7. Then arrange the brie slices evenly over the apples.
8. Top with the remaining slice of bread, buttered side up.
9. Carefully place the sandwich on the panini grill and grill for 4 to 5 minutes, until the bread is golden brown and the cheese is melted.
10. Remove the sandwich from the grill, cut in half and serve.

**TO PREPARE THE GRANNY SMITH APPLE SLICES:**

11. Combine the water and lemon juice.
12. Add the apples to the mixture.
13. Remove the apples and dry them off.
14. Slice the apples into slices.

## **ADDITIONAL INFORMATION**

**Serving Size** 1