

Grilled Chicken Parmesan sandwich

1 10 -inch piece baguette	Kosher salt
1 1/2 pounds tomatoes (about 5), quartered	Pinch of red pepper flakes
2 tablespoons extra-virgin olive oil	2 cloves garlic, thinly sliced
4 6 -ounce skinless, boneless chicken breasts	1/2 teaspoon dried oregano
1/4 cup chopped fresh basil	3 tablespoons shredded parmesan cheese
4 ounces part-skim mozzarella cheese, thinly sliced	

Cut off a 1 1/2-inch piece of the baguette and pulse in a food processor to make breadcrumbs. Add the tomatoes and 1/4 teaspoon salt and pulse until the tomatoes are finely chopped but not pureed. Heat 1 1/2 tablespoons olive oil in a medium skillet over medium heat; add the garlic and cook until just golden, about 1 minute. Add the red pepper flakes and tomato mixture and bring to a simmer; cook until the sauce thickens slightly, 8 to 10 minutes.

Meanwhile, preheat a grill to medium high. Toss the chicken with the remaining 1/2 tablespoon olive oil, the oregano and 1/4 teaspoon salt. Split the remaining baguette in half lengthwise and then cut in half to make 4 pieces.

Grill the bread, cut-side down, until lightly toasted. Grill the chicken until cooked through, about 5 minutes per side, topping with the mozzarella and covering during the last 2 minutes.

Spoon some tomato sauce onto the bread pieces and top with half of the parmesan. Top each with a chicken breast, then the remaining sauce. Sprinkle with basil and the remaining parmesan.

Serves 4

Courtesy of Kristie Greenwood

Apple Pie Panini

1/2 cup mascarpone cheese
 2 teaspoons honey
 4 tablespoons butter
 8 slices cinnamon raisin bread, sliced
 1 Granny Smith or other firm apple, cored and thinly sliced
 2 Tablespoons light brown sugar
 Vanilla bean ice cream

In a small bowl with a whisk or in a mini food processor, whip the mascarpone and honey together until it's well combined and fluffy. Heat the grill to medium-high heat.

For each sandwich: Spread butter on two slices of bread to flavor the outside of the sandwich. Flip over both slices of bread and spread 1 tablespoon sweetened mascarpone on each. Top one slice of bread with a layer of apples and close the sandwich with the other slice, buttered side up. Sprinkle some brown sugar on top.

Grill two paninis at a time, with the lid closed, flipping half way through. Grill until the fillings are warmed and the bread is toasted, with a sweet crust, 3 to 5 minutes. Top each sandwich with a scoop of vanilla bean ice cream (optional) and serve.

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