



**Pacific Northwest  
Canned Pears**  
Always ripe. Always ready.

# Pear, Turkey and Fontina Panini

24 Servings

## Ingredients

48 slices Italian bread  
1-1/2 cups honey mustard  
1-1/2 cups mayonnaise  
3 pounds thinly sliced roasted turkey  
96 (about 3 pounds) Pacific Northwest Canned Pear slices, in juice, drained  
9 ounces (about 6 cups loosely packed) arugula, roughly cut into ribbons  
3 pounds Fontina cheese, grated or sliced  
Olive oil for brushing bread

## Method

Set aside 2 pieces of bread for each sandwich. To assemble, spread 1 tablespoon mustard on one slice of bread, and 1 tablespoon mayonnaise on the other.

Place 2 ounces turkey, 4 pear slices, 1/4 cup arugula and 2 ounces cheese on one slice of bread and top with the other. Press down slightly on the top slice of bread and lightly brush it with olive oil.

Place the sandwich, oiled side down, on a hot griddle or panini press. If using a griddle, weigh the sandwich down with a griddle or steak weight, or a foil-wrapped brick. Grill 2 minutes, remove the weight and lightly oil the side facing up, then flip the sandwich over and grill another 2 minutes or until the cheese melts, the meat is heated through and the bread is golden brown.

Remove the sandwich from the griddle or press, slice on the diagonal and serve immediately.

## Servings

Makes 24 servings (1 sandwich per)

## Nutrition

<i>Calories</i>	600
<i>Calories from Fat</i>	320
<i>Fat</i>	35 g
<i>Saturated Fat</i>	14 g
<i>Cholesterol</i>	120 mg
<i>Sodium</i>	940 mg
<i>Carbohydrate</i>	37 g
<i>Dietary Fiber</i>	3 g
<i>Sugar</i>	13 g
<i>Protein</i>	35 g
<i>Vitamin A</i>	15% DV
<i>Vitamin C</i>	4% DV
<i>Calcium</i>	40% DV
<i>Potassium</i>	7% DV
<i>Iron</i>	20% DV