



# REVOLUTION COOKING™

## The Little Luigi

Crispy Prosciutto Caprese Pita Pocket Panini



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Active Time: 5 min

Cook Time: 3-6 min

Serves: 1



**This melty Mediterranean pita panini is like a cross between an Italian and Greek summer in a sandwich that will brighten up any day, even in mid-winter!**

### Ingredients:

- 2 slices prosciutto
- 1 white pita pocket
- 4 thin slices fresh mozzarella
- 4 thin slices plum tomato, patted dry with a paper towel
- 3 tablespoons torn fresh basil leaves
- Freshly cracked black pepper
- Basil pesto sauce for dipping

### BUILD IT

1. On a microwaveable plate, place 2 slices of prosciutto. Cook on high for 1 minute. If it's not crispy enough, continue in 10 second increments until you reach your desired crispiness. Set aside.
2. With a sharp knife or pair of scissors, cut off the top quarter of the pita pocket and discard. Carefully open the pita pocket.
3. Place 2 slices of mozzarella against each side of the pita, placing the prosciutto, tomato, and basil within the two layers of cheese. Sprinkle with black pepper. Press the pita to close.

### TOAST IT

4. Place the pita inside the panini press, ensuring the open top faces up, then close and lock the press. With a paper towel, wipe around the outside of the press to clean off any drips. Place the panini press in the right slot of the toaster with the handles facing to the outside of the toaster.

5. On the home screen, select the BREAD function. If your toaster has the panini mode, make sure the panini toggle is on. For a crispy golden exterior, select toast level 7. Once the toasting cycle completes, carefully remove the panini press from the toaster and allow the sandwich to sit for 1 to 2 minutes.

### LOVE IT

6. Serve alongside basil pesto sauce for dipping.