



REVOLUTION COOKING™

The Munchies Nutella Banana Melt



The Munchies Nutella Banana Melt



Active Time: 5 min

Cook Time: 3 min

Serves: 1

If you haven't discovered this important fact already, the Nutella and banana marriage is a match made in heaven. Adding the crunch and saltiness of peanuts along with the toastiness of cinnamon raisin bread, is a texture and taste sensation that is dangerously addictive. Whipped cream, caramel sauce and more nuts are served alongside for decadent dipping!

Ingredients:

- 2 slices cinnamon swirl or any cinnamon raisin bread
- 2 tablespoons Nutella or any chocolate hazelnut spread
- ½ banana, sliced
- 2 tablespoons chopped salted peanuts, plus more for serving
- Whipped cream and caramel sauce for serving

BUILD IT

1. Place the slices of bread side by side. Spread 1 tablespoon of Nutella on each slice of bread to the edges. On one slice of bread, add the sliced banana in one layer. Sprinkle with 2 tablespoons of chopped nuts. Place the remaining piece of bread on top with the Nutella on the inside. Press the sandwich together.

TOAST IT

2. Place the sandwich inside the panini press, 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.

3. 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 5. Once the toasting cycle completes, carefully remove the panini press from the toaster and allow the sandwich to sit for 1 to 2 minutes before cutting in half.

LOVE IT

4. Serve with a squirt of whipped cream alongside, drizzled with caramel sauce and a sprinkling of nuts.