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# CLASSIC HAM AND CHEESE PANINI





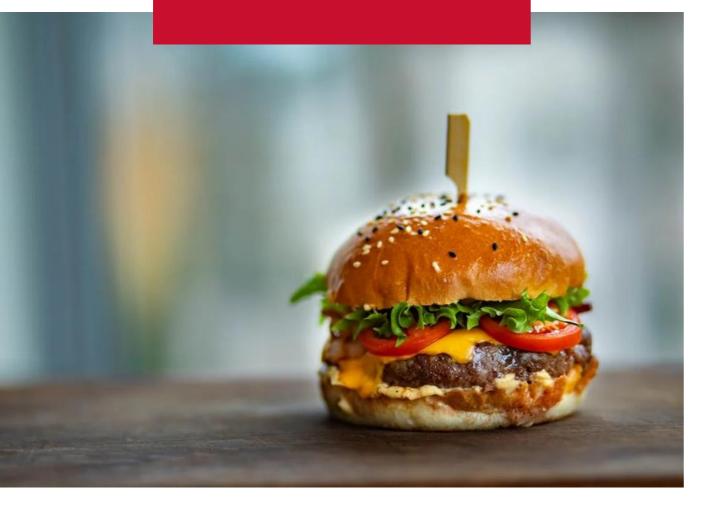
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# **INGREDIENTS**

- Bread for panini
- Slices of ham
- Slices of cheese (cheddar, mozzarella, your choice)
- Butter or olive oil

- 1. Preheat the panini grill.
- 2. Spread butter or oil on the outside of the bread.
- 3. Place the ham and cheese inside the bread.
- 4. Close the panini and place it on the hot grill.
- 5. Press the lid of the panini grill and cook for a few minutes until the bread is golden brown and the cheese has melted.
- 6. Remove the panini from the grill, cut diagonally and serve hot.

# GRILLED HAMBURGER





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# INGREDIENTS

- Ground beef (beef, chicken, turkey, your choice)
- Hamburger bun
- Seasonings (salt, pepper, garlic powder, your choice)
- Ingredients to accompany (lettuce, tomato, onion, cheese, pickles, etc.)

- 1. Preheat the panini grill.
- 2. Form the patties with the ground beef and season them with the seasonings of your choice.
- 3. Place the burgers on the hot grill and close the lid.
- 4. Cook for a few minutes on each side until the patties are cooked through and have grill marks.
- 5. Meanwhile, you can lightly toast the hamburger buns on the grill.
- 6. Remove the burgers from the grill, place on the buns and add the toppings. Serve hot.





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#### INGREDIENTS

- Variety of vegetables (peppers, zucchini, mushrooms, onion, etc.)
- Lemon juice
- Olive oil
- Fresh herbs (thyme, rosemary, basil, your choice)
- Salt and pepper to taste
- Skewer sticks

- 1. Preheat the panini grill.
- 2. Cut the vegetables into similar sized pieces.
- 3. In a bowl, mix the lemon juice, olive oil, fresh herbs, salt and pepper to create a marinade.
- 4. Place the vegetable pieces in the marinade and stir to make sure they are well coated. Marinate for at least 30 minutes.
- 5. Thread the marinated vegetables onto the skewer sticks, alternating the different types of vegetables.
- 6. Place the vegetable skewers on the hot grill and close the lid.
- 7. Cook for a few minutes on each side, turning occasionally, until vegetables are tender and lightly browned.
- 8. Remove the skewers from the grill and serve hot as a side dish or main course.

# QUESADILLAS





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# INGREDIENTS

- Corn or flour tortillas
- Grated cheese (cheddar, mozzarella, your choice)
- Canned corn, drained
- · Canned black beans, drained
- · Red onion, thinly sliced
- Cooked and shredded chicken breast
- · Olive oil
- Salt and pepper to taste
- Tomato sauce, hot sauce or guacamole to accompany (optional)

- 1. Preheat the panini grill.
- 2. On a tortilla, spread a layer of grated cheese.
- 3. Add a portion of corn, beans, onion and shredded chicken on top of the cheese.
- 4. Sprinkle another layer of grated cheese on top.
- 5. Cover with another tortilla and press lightly so that the ingredients adhere.
- 6. Lightly brush the outside of the tortillas with olive oil.
- 7. Place the quesadillas on the hot grill and close the lid.
- 8. Cook for a few minutes on each side until the tortillas are golden brown and the cheese is melted.
- 9. Remove the quesadillas from the grill and cut into triangles.
- 10. Serve hot with tomato sauce, hot sauce or guacamole, if desired.



The best **MEMORIES** start in the **KITCHEN!**