



Walnut Apple Panini

We love mixing texture and flavors when we cook. Crunchy, creamy, sweet, savory, salty, sweet, and this walnut apple panini has it all. Sweet apples, savory Brie and crunchy walnuts and a whole lot of mmmmmmm!

INGREDIENTS

8 slices thickly sliced country style bread*

2 tablespoons mayonnaise

1 1/2 to 2 tablespoons Dijon mustard

1 small Granny Smith apple, cored and thinly sliced

4 oz Brie, sliced

2/3 cup walnuts, coarsely broken

1 tablespoon chopped fresh tarragon

Olive oil

PREPARATION

Preheat panini grill to high. Spread mayonnaise on 4 slices of bread and spread Dijon on the other 4 slices.

Top 4 bread slices with apples, cheese, walnuts and tarragon in that order; close sandwiches.

Coat outsides of sandwiches lightly with olive oil. Place on panini grill and cook for 4 to 5 to minutes or until bread is golden brown and cheese is melted.

Cut in half before serving, if desired.