



Chavrie Portobello Panini

NIBBLEDISH CONTRIBUTOR

Ingredients

½ C. extra-virgin olive oil, plus more for drizzling 1 lbs. Portobello mushrooms 1 pkg. Chavrie fresh Goat Cheese Log slice in 4 equal slices lengthwise 2 Tbsp. truffle oil 1 small focaccia loaf 1 small bunch arugula

Instructions

Pre heat grill to high

Remove the gills from the Portobello mushrooms and marinate with olive oil

Grill the mushrooms until cooked remove from the grill and set on a paper towel to drain

Cut the focaccia into 4 pieces, slice them horizontally, and drizzle with some olive oil.

Lay the 4 bottom slices of focaccia on a flat surface. Layer mushrooms evenly on each slice

Place a slice of Chavrie® on each

Top with arugula

Drizzle with truffle oil

Put the tops on and gently press each sandwich to flatten it slightly. Drizzle some more olive oil over the tops.

Place each sandwich on a preheated panini press and grill until the bread is toasted and the cheese is bubbly

Serve immediately