Turkey, Roasted Pepper and Mozzarella Paninis with Avocado

Serves 4

Ingredients

80 ml (⅓ cup) mayonnaise (homemade or store-bought)

4 ciabatta rolls, opened

30 ml (2 tbsp.) basil pesto

1 ball of fresh mozzarella, sliced

375 ml (1½ cups) baby arugula

454 g (1 lb.) cooked turkey breast, sliced

250 ml (1 cup) roasted peppers (homemade or store-bought)

2 avocados, sliced into strips

Preparation

1. In a bowl, mix the mayonnaise with the pesto. Set aside.
2. Spread the pesto mayonnaise onto the rolls, then place the mozzarella slices, arugula, turkey slices and roasted peppers in each sandwich.
3. Grill in a lightly greased panini press on medium-low heat for three minutes per side.

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4. Add the avocado slices and serve.