

## CORNERED BEEF, TOMATO AND CHEESE PANINI



### INGREDIENTS

- 1x 200g can **Princes Corned Beef** sliced into 6 slices
- 2 Panini rolls or rectangular Ciabatta rolls
- 2 tbsp tomato chutney
- Tomato, thinly sliced
- 2 slices of your favourite cheese

 Serves  
2

 Prep  
5 minutes

 Cooking  
5 minutes

A quick and easy lunch time special.

### METHOD

1. Cut the Panini rolls in half and spread 1 tbsp tomato chutney on the bottom of each roll.
2. Arrange the corned beef and tomato on top of the chutney, lay over the cheese slice.
3. Top with the remaining half roll griddle side up.
4. Place on a hot griddle pan or in a sandwich toaster/grilling machine and cook for approximately 4 minutes.