

Southwestern Beef Panini

Adapted from [Taste of Home](#)



Southwestern Beef Panini Recipe photo by Taste of Home

Ingredients

1 lb Painted Hills Natural Beef Roast Beef

SAUCE:

1 medium onion, finely chopped
1 medium tomato, finely chopped
1 tablespoon minced jalapeno pepper
1 tablespoon minced cilantro
1 carton (8 ounces) sour cream

SANDWICHES:

1 medium green pepper, cut into strips
1 onion, cut into thin wedges
1 tablespoon canola oil
3 tablespoons butter, softened
8 slices firm Italian or sourdough bread (1/2 inch thick)
1 medium ripe California Avocado, peeled and thinly sliced
8 to 12 slices deli-style pepper Jack cheese

Directions

1. In a small bowl, combine sauce ingredients; set aside.
2. In a Panini grill with lid, cook pepper and onion in oil until tender. Remove from pan and set aside.
3. Butter one side of each slice of bread. Place four slices, buttered side down, on work surface. Top each slice with 1-2 slices of cheese, beef, pepper and onions, avocado and about 2 tablespoons sauce. Top with remaining bread, butter side up. Put on grill and cook over medium heat about 4 minutes or until golden brown, turning once.
4. Serve warm. Yield: 4 sandwiches.