

# Sweet Little Paninis

Quick and delicious sweet paninis with cranberry jam, smoked turkey, and cheese. Ready in just 10 minutes - perfect for busy breakfast mornings!

5 min

PREP

5 min

COOK

10 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

## Ingredients

- 8 wheat tortilla
- 8 tbsp cranberry
- 8 slice turkey
- 8 slice kashari cheese
- 0 fresh oregano

## Instructions

### 1 Prepare the paninis

Spread 1 tablespoon of cranberry jam evenly on one side of 4 tortillas, leaving a 1/2-inch border around the edges.

2 Layer 2 slices of smoked turkey and 2 slices of cheese on each jam-covered tortilla.

3 Sprinkle fresh thyme leaves over the filling and season with black pepper to taste.

4 Top each filled tortilla with the remaining 4 tortillas and press gently to seal the edges.

### 5 Cook the paninis

Heat a panini press or grill pan over medium heat until hot.

6 Place the assembled paninis in the panini press and cook for 3-4 minutes until golden brown and the cheese is melted, or cook in the grill pan for 2-3 minutes per side, pressing down with a spatula.

### 7 Serve

Remove from heat and let cool for 1 minute to prevent the filling from spilling out.

8 Cut each panini diagonally in half and serve immediately while warm.

## Tips

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Use room temperature ingredients for more even cooking and better melting of the cheese throughout the panini.

Don't overfill your paninis - too much filling will cause ingredients to spill out during pressing and create uneven cooking.

If using a regular skillet instead of a panini press, use medium heat and press down with a spatula or heavy pot to ensure even browning.

Toast the bread lightly before assembly if you prefer extra crunch, but be careful not to over-toast as it will cook further in the press.

Brush the outside of the tortillas lightly with butter or olive oil for a golden, crispy exterior.

Let the paninis rest for 1-2 minutes after cooking before cutting to allow the cheese to set and prevent ingredients from sliding out.

Fresh thyme can be substituted with dried herbs like oregano or rosemary, but use about half the amount as dried herbs are more concentrated.

For extra flavor depth, try adding a thin slice of apple or pear along with the other ingredients for additional sweetness and crunch.