

# Field Roast Deli Slices & Wild Mushroom Panini

A HEALTHY, DELICIOUS, PLANT-BASED RECIPE BY CHEF BEN HOWE

Servings: 1    Serving Size: 1 each

Ingredients	Quantity	Measure
Field Roast wild mushroom deli slices	3½	ounces
Cremini mushrooms, sliced	¾	cups
Button mushrooms, sliced	¾	cup
Spanish onions, julienned	¾	cup
Sun-dried tomatoes	1	tablespoon
Vegenaise garlic aioli	2	tablespoons
Dijon mustard	1	teaspoon
Baby spinach	2	ounces
Ciabatta roll	1	each
Olive Oil	3	tablespoons

## Preparation

1. In food processor combine sun-dried tomato, Vegenaise garlic aioli, Dijon mustard and blend until smooth. Season to taste with salt & pepper.
2. In olive oil caramelize onions until deep brown and sweet. Reserve.
3. In olive oil sauté cremini & mushrooms until very tender and well browned. Combine with onions and season to taste with salt & pepper.
4. Sauté baby spinach in olive oil until just wilted seasoning with salt & pepper.
5. Spilt ciabatta roll in half and spread sun-dried tomato aioli on both sides.
6. Build sandwich: roll, spinach, Field Roast wild mushroom deli slices, mushroom & onion mixture and the other half of the roll.
7. On a flat top toast sandwich on both sides pressing with a heavy pan. Alternatively toast in a panini press.
8. Serve sandwich cut in half on the bias.

## Nutrition Information

 \*From USDA Nutrient Database

Calories: 964 Total Fat: 64g Saturated Fat: 7g Trans Fat: 0g Cholesterol: 0mg Sodium: 1870mg  
Carbohydrate: 70g Fiber: 10g Sugar: 15g Protein: 27g