

Chicken Fontina Panini: Your New Favorite Gourmet Grilled Cheese

. This isn't just a sandwich; it's a quick trip to gourmet heaven, right in your own kitchen.



TIME
4-6 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

4 slices good quality sourdough or ciabatta bread
1 tablespoon olive oil
8 ounces cooked chicken breast, thinly sliced or shredded
4 tablespoons basil pesto (store-bought or homemade)
4 ounces Fontina cheese, thinly sliced
2 tablespoons unsalted butter, softened
Salt and freshly ground black pepper to taste

DIRECTIONS

- 1. Prep : Chicken:** If your chicken isn't already sliced, thinly slice or shred the cooked chicken breast. In a small bowl, toss the chicken with 1 tablespoon of olive oil, a pinch of salt, and pepper.
- 2. Assemble : Sandwiches:** Lay out your bread slices. Spread about 1 tablespoon of pesto evenly on one side of each of the four slices. On two of the pesto-coated slices, layer half of the Fontina cheese, then half of the seasoned chicken. Top with the remaining Fontina cheese. Place the other two pesto-coated bread slices on top, pesto-side down, to complete the sandwiches.
- 3. Butter : Bread:** Generously spread softened butter on the outside of each assembled sandwich (the sides that will touch the grill). This ensures a golden, crispy crust.
- 4. Preheat : Panini Press/Skillet:** Preheat your panini press according to manufacturer instructions. If using a skillet, heat a large non-stick skillet or griddle over medium heat.
- 5. Grill : Panini: Panini Press:** Place one or two sandwiches in the preheated panini press. Close the lid and cook for 4-6 minutes, or until the bread is golden brown and crispy, and the cheese is thoroughly melted and oozing.
- 6. Skillet:** Place sandwiches in the hot skillet. If you have another heavy skillet or a foil-wrapped brick, you can place it on top of the sandwiches to press them down. Cook for 4-6 minutes per side, or until golden brown and the cheese is melted, pressing down occasionally.
- 7. Serve:** Carefully remove the paninis from the press or skillet. Let them rest for a minute or two before

slicing in half diagonally and serving hot.

SWAPS & NOTES

Bread: Sourdough and ciabatta are fantastic for their sturdy crust and airy interior, which grills beautifully.

You can also use focaccia, country white bread, or even a hearty whole wheat.

Chicken: Leftover roasted chicken, rotisserie chicken, or quickly grilled/pan-fried chicken breasts all work perfectly.

For a vegetarian option, grilled portobello mushrooms or roasted red peppers make a great substitute.

TIPS FOR SUCCESS

Don't Overstuff: While tempting, don't overload your panini.

Too many fillings can make it hard to press and result in uneven cooking or oozing.

Even Buttering: Make sure to spread the butter evenly on the outside of the bread for consistent browning and crispiness.

Medium Heat: Whether using a press or a skillet, a moderate heat is key.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/chicken-fontina-panini-your-new-favorite-gourmet-grilled-cheese/>