



**GOOD AND SIMPLE**

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## [Turkey-Pesto Panini](#)



[Any Nature's Own Bread](#)

Panini are considered “fast food” in Italy. They are featured at walk-up counters, where the sandwiches are pre-made and quickly toasted to your order. Our version offers real Italian flavor.

**Total Time:**

15  
MIN

**Number of Ingredients:**

5

**Servings:**

4

**Level:**

Medium

**Ingredients:**

8 slices of any Nature's Own Bread

1/4 cup purchased basil pesto

1/2 lb thinly sliced deli turkey

8 thin slices tomato

4 slices provolone cheese

**Instructions:**

Heat panini grill or electric grill.

Spread 4 slices of bread lightly with pesto.

Top evenly with turkey, tomato and cheese.

Bake 6 minutes or until golden brown.

Depending on size of grill, toast 2 or 4 at a time until both sides are deep golden brown and cheese is melted. Cut in half if desired for easier eating.

**Cooks Notes:**

A stovetop grill pan or panini pan can be used in place of a panini grill. Heat over medium heat. Place sandwiches on grill; weight down with a panini press. press down with spatula, or toast unpressed. Turn to toast other sides of sandwiches.

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