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[100% Whole Wheat](#)

Flavorful ingredients including spicy mustard, sharp cheddar cheese, sweet pear and smoky ham come together to create this gourmet panini.

Total Time:

26

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Number of Ingredients:

7

Servings:

4

Level:

Medium

Ingredients:

8 slices Nature's Own 100% Whole Wheat Bread

1/4 cup spicy brown mustard

8 slices sharp white Cheddar cheese

2 cups packed baby arugula

1 ripe Bartlett pear, cut into 20 thin slices

1/2 pound deli-sliced smoked ham

Olive oil

Instructions:

Spread mustard evenly over 1 side of each bread slice.

Top each of 4 bread slices with 1 slice cheese and 1/4 cup arugula.

Layer pear and ham slices over arugula. Top with remaining arugula, cheese and bread slices.

Press sandwiches together slightly. Brush outside of sandwiches lightly with oil.

Preheat panini grill according to manufacturer's instructions. Cook sandwiches 3 minutes or until browned and cheese melts.

Cooks Notes:

Skillet Cooking: Place sandwiches in large skillet over low heat. Cook, covered, 3 to 5 minutes per side or until browned and cheese melts, pressing down with spatula to slightly compress.

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