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## [Smoked Mozzarella, Prosciutto and Roasted Pepper Panini](#)



[Any Nature's Own Bread](#)

Piled high with salty prosciutto and smoky mozzarella cheese, these flavorful Panini make the perfect hearty lunch or easy weeknight dinner.

**Total Time:**

15  
MIN

**Number of Ingredients:**

7

**Servings:**

4

**Level:**

Easy

**Ingredients:**

8 slices of any Nature's Own Bread

8 ounces smoked mozzarella cheese, shredded

8 thin slices prosciutto or ham

4 large thin slices red onion

1 cup roasted red pepper strips

2 teaspoons balsamic vinegar

olive oil

**Instructions:**

Layer each of 4 bread slices with 1/4 cup cheese, 2 prosciutto slices, 1 onion slice and 1/4 cup pepper strips; drizzle with 1/2 teaspoon vinegar.

Top with another 1/4 cup cheese and bread slice; press sandwich together slightly.

Brush outside of sandwich with olive oil.

Preheat panini grill according to manufacturer's instructions.

Cook sandwiches 3 minutes or until browned and cheese melts.

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