



# COCO

CREPES • COFFEE

# Recipe Cards

# Coco's Classic

<b>Ingredients:</b>	
<b>2 oz</b>	<b>Peanut Butter</b>
<b>2 oz</b>	<b>Strawberry Jelly</b>
<b>1 ea</b>	<b>Banana, Sliced</b>
<b>1/2 oz</b>	<b>Powdered Sugar</b>

## **Instructions:**

- 1. Spread peanut butter on top half of crepe**
- 2. Spread jelly on bottom half of crepe**
- 3. Place banana on crepe in triangle shape**
- 4. Fold crepe into a triangle, place on griddle, heat both sides for 30 seconds and plate**
- 5. Sprinkle powdered sugar on crepe**

# Coco's Crepe

<b>Ingredients:</b>	
<b>1 ea</b>	<b>Crepe</b>
<b>4 oz</b>	<b>Strawberry, Sliced</b>
<b>2 oz</b>	<b>Whipped Cream</b>
<b>1 oz</b>	<b>Caramel Sauce</b>
<b>1 oz</b>	<b>Chocolate Sauce</b>

## **Instructions:**

- 1. Make crepe and place on lazy susan**
- 2. Put strawberry slices on the bottom half of crepe in a triangle shape**
- 3. Fold into a triangle and heat 30 secs on each side, then plate**
- 4. Sprinkle with powdered sugar**
- 5. Spray whipped cream on top and center of crepe**
- 6. Drizzle caramel sauce over entire crepe**
- 7. Drizzle chocolate over entire crepe**

# Apple Pie Crepe

<b>Ingredients:</b>	
<b>3 oz</b>	<b>Cinnamon Apples</b>
<b>1 oz</b>	<b>Powdered Sugar</b>
<b>1 scoop</b>	<b>Vanilla Gelato</b>
<b>1 oz</b>	<b>Caramel Sauce</b>
<b>1 oz</b>	<b>Graham Cracker Crumbs</b>
<b>1 oz</b>	<b>Cinnamon Sugar</b>

## **Instructions:**

- 1. Make crepe and lay on lazy susan**
- 2. Place cinnamon apples on bottom half of crepe**
- 3. Fold crepe into a triangle and plate**
- 4. Top with powdered sugar**
- 5. Place gelato on top**
- 6. Drizzle and sprinkle all other toppings**

# S'mores Crepe

<b>Ingredients:</b>	
<b>1/2 c</b>	<b>Small Marshmallows</b>
<b>1 oz</b>	<b>Graham Cracker Crumbs</b>
<b>3 oz</b>	<b>Chocolate Chips</b>
<b>1 oz</b>	<b>Powdered Sugar</b>
<b>3 ea</b>	<b>Large Marshmallows</b>
<b>1 oz</b>	<b>Chocolate Sauce</b>

## Instructions:

- 1. Make crepe and place on lazy susan**
- 2. Place small marshmallows on bottom half of crepe in a triangle shape**
- 3. Sprinkle 1/2 oz of graham cracker crumbs over marshmallows**
- 4. Sprinkle 2 oz of chocolate chips over marshmallows**
- 5. Fold into a triangle and heat 30 secs on each side, then plate.**
- 6. Torch the tops of the large marshmallows and place on top and center of crepe**
- 7. Sprinkle 1 oz graham cracker crumbs over entire crepe**
- 8. Sprinkle 1 oz chocolate chips over entire crepe**
- 9. Drizzle entire crepe with chocolate sauce**

# White Chocolate Raspberry

<b>Ingredients:</b>	
<b>3 oz</b>	<b>White Chocolate Mousse</b>
<b>1/2 ea</b>	<b>Banana, sliced</b>
<b>1/2 oz</b>	<b>Powdered Sugar</b>
<b>1 oz</b>	<b>Raspberry</b>

## Instructions:

- 1. Make crepe and place on lazy susan**
- 2. Ball mousse onto bottom half of crepe and**
- 3. Place banana slices over mousse**
- 4. Fold crepe into triangle shape DO NOT PUT BACK ON GRIDDLE!!!!**
- 5. Sprinkle with powdered sugar**
- 6. Top with raspberry in center of crepe**

# Nutella Crepe

<b>Ingredients:</b>	
<b>2 oz</b>	<b>Nutella</b>
<b>4 oz</b>	<b>Fruit of choice (optional)</b>
<b>1/2 oz</b>	<b>Powdered Sugar</b>

- 1. Make crepe and place on lazy susan**
- 2. Spread nutella on bottom half of crepe**
- 3. If customer requested fruit, place fruit on bottom half of crepe in a triangle shape**
- 4. Place back on griddle and heat both sides for 30 seconds and plate**
- 5. Sprinkle with powdered sugar**

# Crème Brûlée

<b>Ingredients:</b>	
<b>3 oz</b>	<b>Crème Brûlée</b>
<b>3 oz</b>	<b>Strawberry, sliced</b>
<b>1 oz</b>	<b>Granulated Sugar</b>
<b>1 oz</b>	<b>Powdered Sugar</b>
<b>1 oz</b>	<b>Chocolate Sauce</b>

## Instructions:

- 1. Make crepe and place on lazy susan**
- 2. Spoon crème brûlée on bottom half of crepe and form in triangle shape**
- 3. Place strawberry slices over crème brûlée**
- 4. Fold crepe into a triangle shape DO NOT PUT BACK ON GRIDDLE**
- 5. Sprinkle top of crepe with granulated sugar**
- 6. Torch the sugar until it has caramelized**
- 7. Sprinkle with powdered sugar**
- 8. Drizzle chocolate sauce over entire crepe**

# Tres Leches

<b>Ingredients:</b>	
<b>3 oz</b>	<b>Tres Leches</b>
<b>1 oz</b>	<b>Powdered Sugar</b>
<b>1 oz</b>	<b>Whipped Cream (on top)</b>
<b>1 ea</b>	<b>Strawberry, Sliced</b>
<b>1 oz</b>	<b>Vanilla Custard</b>

- 1. Make crepe and place on lazy susan**
- 2. Ball tres leches on bottom half of crepe in a triangle shape**
- 3. Top with whipped cream**
- 4. Place strawberry slices around base of whipped cream**
- 3. Drizzle custard over top of crepe**

# Cheesecake

<b>Ingredients:</b>	
<b>3 oz</b>	<b>Cheesecake Spread</b>
<b>2 oz</b>	<b>Choice of Ingredient</b>
<b>1 oz</b>	<b>Powdered Sugar</b>
<b>2 oz</b>	<b>Whipped Cream (on top)</b>

- 1. Make crepe and place on lazy susan**
- 2. Place spread on bottom half of crepe and form into a triangle shape**
- 3. Place 1 oz of the choice of ingredient on top of spread**
- 4. Fold crepe into a triangle DO NOT PUT BACK ON GRIDDLE**
- 5. On plate, sprinkle crepe with powdered sugar**
- 6. Spray whipped cream in middle of crepe**
- 7. Sprinkle choice of ingredient over crepe**

# Cinnamon Roll

<b>Ingredients:</b>	
<b>4 oz</b>	<b>Cinnamon Butter Cream</b>
<b>1 oz</b>	<b>Powdered Sugar</b>
<b>1 oz</b>	<b>Cinnamon Sugar</b>

- 1. Make crepe and place on lazy susan**
- 2. Spread 3 oz butter cream over entire crepe**
- 3. Roll crepe into a cigar shape**
- 4. Spread about 2 inches of butter cream on one end of rolled up crepe**
- 5. Start with non-buttered end and roll into a cinnamon roll shape**
- 6. Place back on griddle**
- 7. Spread butter cream on the top of roll**
- 8. Flip over on griddle and warm for 30 second**
- 9. Place on plate and sprinkle with powdered sugar and cinnamon sugar**

# Dulce de Leche

<b>Ingredients:</b>	
<b>3 oz</b>	<b>Dulce de Leche</b>
<b>Choice of</b>	<b>2 oz Toasted Almonds or 4 oz Sliced Strawberry or Banana</b>
<b>1 oz</b>	<b>Powdered Sugar</b>

- 1. Make crepe and place on lazy susan**
- 2. Spread dulce de leche on bottom half of form into a triangle shape**
- 3. Place fruit over dulce in triangle shape top of spread**
- 4. Fold crepe into a triangle and plate**
- 5. Sprinkle crepe with powdered sugar and almonds**

# Lemon Custard

<b>Ingredients:</b>	
<b>3 oz</b>	<b>Crème Brulee</b>
<b>2 oz</b>	<b>Lemon Reduction</b>
<b>1 oz</b>	<b>Powdered Sugar</b>
<b>1 oz</b>	<b>Vanilla Custard</b>

- 1. Make crepe and place on lazy susan**
- 2. Ball crème brulee on bottom half of crepe in a triangle shape**
- 3. Drizzle 1 oz of reduction over crème brulee spread**
- 4. Fold crepe into a triangle and plate  
DO NOT PUT BACK ON GRIDDLE**
- 5. Sprinkle crepe with powdered sugar**
- 6. Drizzle crepe with lemon reduction and vanilla custard**

# Banana Foster

<b>Ingredients:</b>	
<b>1 ea</b>	<b>Banana</b>
<b>1 oz</b>	<b>Caramel Sauce</b>
<b>1 oz</b>	<b>Powdered Sugar</b>
<b>1 oz</b>	<b>Whipped Cream (on top)</b>
<b>1 oz</b>	<b>Caramel Sauce</b>
<b>2 oz</b>	<b>Vanilla Gelato</b>

- 1. Make crepe and place on lazy susan**
- 2. Place bananas on bottom half of crepe**
- 3. Drizzle caramel over bananas**
- 4. Fold into triangle and plate**
- 5. Sprinkle powdered sugar over entire crepe**
- 6. Top crepe with whipped cream**
- 7. Drizzle caramel over crepe and whipped cream**
- 8. Place gelato next to crepe and serve**

# Chicken + Spinach

<b>Ingredients:</b>	
<b>1 oz</b>	<b>Basil Pesto Aioli</b>
<b>1 oz</b>	<b>Spinach</b>
<b>1 oz</b>	<b>Mozzarella Cheese, shredded</b>
<b>1 oz</b>	<b>Mushrooms</b>
<b>2 oz</b>	<b>Chicken</b>
<b>1 oz</b>	<b>Mushroom Pesto Sauce</b>
<b>Garnish</b>	<b>Baby Greens</b>

- 1. Mix all ingredients EXCEPT MUSHROOM PESTO SAUCE in a bowl**
- 2. In the meantime make a crepe and leave on the griddle**
- 3. Place contents of bowl in center of crepe**
- 4. Fold crepe into a square and plate**
- 5. Spread mushroom pesto sauce on top of crepe**
- 6. Garnish with baby greens**

# Moroccan Sausage Crepe

<b>Ingredients:</b>	
<b>1 oz</b>	<b>Basil Pesto Aioli</b>
<b>1 oz</b>	<b>Baby Greens</b>
<b>1 oz</b>	<b>Roasted Tomatoes</b>
<b>1 oz</b>	<b>Olives</b>
<b>1 oz</b>	<b>Feta Cheese</b>
<b>2 oz</b>	<b>Chicken</b>
<b>1 oz</b>	<b>Harissa Aioli</b>

- 1. Place sausage in chicken broth to reheat**
- 2. Mix all ingredients EXCEPT TOMATO PESTO SAUCE in a bowl**
- 3. Add the reheated sausage to the bowl and blend well**
- 4. In the meantime, make a crepe and leave on griddle**
- 5. Place bowl contents in center of crepe**
- 6. Fold crepe into a square and plate**
- 7. Spread tomato pesto sauce over surface of crepe**
- 8. Garnish with baby greens**

# Turkey & Cheddar

<b>Ingredients:</b>	
<b>1 oz</b>	<b>Basil Pesto Aioli</b>
<b>2 oz</b>	<b>Cheddar Cheese</b>
<b>3 oz</b>	<b>Turkey</b>
<b>Garnish</b>	<b>Baby Greens</b>

- 1. Mix all ingredients in a bowl**
- 2. In the meantime make a crepe and leave on the griddle**
- 3. Place contents of bowl in center of crepe**
- 4. Fold crepe into a square and plate**
- 5. Garnish with baby greens**

# Ham & Mozzarella

<b>Ingredients:</b>	
<b>1 oz</b>	<b>Basil Pesto Aioli</b>
<b>1 oz</b>	<b>Caramelized Onions</b>
<b>2 oz</b>	<b>Mozzarella Cheese</b>
<b>3 oz</b>	<b>Ham</b>
<b>1 oz</b>	<b>Harissa Aioli</b>
<b>Garnish</b>	<b>Baby Greens</b>

- 1. Mix all ingredients EXCEPT HARISSA AIOLI in a bowl**
- 2. In the meantime make a crepe and leave on the griddle**
- 3. Place contents of bowl in center of crepe**
- 4. Fold crepe into a square and plate**
- 5. Drizzle top with harissa in a zig zag motion**
- 6. Garnish with baby greens**

# Smoked Salmon Crepe

<b>Ingredients:</b>	
<b>1 oz</b>	<b>Basil Pesto Aioli</b>
<b>1 oz</b>	<b>Baby Greens</b>
<b>1 oz</b>	<b>Red Onion Capers</b>
<b>2 oz</b>	<b>Cream Cheese</b>
<b>2 oz</b>	<b>Smoked Salmon</b>
<b>Garnish</b>	<b>Baby Greens</b>

- 1. Mix all ingredients in a bowl**
- 2. In the meantime make a crepe and leave on the griddle**
- 3. Place contents of bowl in center of crepe**
- 4. Fold crepe into a square and plate**
- 5. Garnish with baby greens**

# La Galette

<b>Ingredients:</b>	
<b>1 oz</b>	<b>Basil Pesto Aioli</b>
<b>1 oz</b>	<b>Spinach</b>
<b>1 oz</b>	<b>Roasted Tomatoes</b>
<b>1 oz</b>	<b>Roasted Vegetables</b>
<b>1 oz</b>	<b>Mushroom</b>
<b>1 oz</b>	<b>Cheddar Cheese</b>
<b>1 oz</b>	<b>Red Pepper Pesto Sauce</b>
<b>Garnish</b>	<b>Baby Greens</b>

- 1. Mix all ingredients EXCEPT RED PEPPER PESTO SAUCE in a bowl**
- 2. In the meantime make a whole wheat crepe and leave on the griddle**
- 3. Place contents of bowl in center of crepe**
- 4. Fold crepe into a square and plate**
- 5. Spread red pepper pesto sauce over surface of crepe**
- 6. Garnish with baby greens**

# La Jardinere

<b>Ingredients:</b>	
<b>1 oz</b>	<b>Basil Pesto Aioli</b>
<b>1 oz</b>	<b>Goat Cheese</b>
<b>3 oz</b>	<b>Avocado Slices/diced</b>
<b>1 oz</b>	<b>Roasted Veggies</b>
<b>1 oz</b>	<b>Caramelized Onions</b>
<b>1 oz</b>	<b>Sundried Tomato Sauce</b>
<b>Garnish</b>	<b>Baby Greens</b>

- 1. Mix all ingredients EXCEPT SUNDRIED TOMATO SAUCE in a small mixing bowl**
- 2. In the meantime make a crepe and leave on the griddle**
- 3. Place contents of bowl in center of crepe**
- 4. Fold crepe into a square and plate**
- 5. Ladle sundried tomato sauce over top**
- 6. Garnish with baby greens**

# Beef Bourguignon

<b>Ingredients:</b>	
<b>1 oz</b>	<b>Basil Pesto Aioli</b>
<b>1 oz</b>	<b>Beef Bourguignon</b>
<b>1 oz</b>	<b>Sauteed Mushroom</b>
<b>1 oz</b>	<b>Mozzarella Cheese</b>
<b>1 oz</b>	<b>Mushroom Pesto Sauce</b>
<b>Garnish</b>	<b>Baby Greens</b>

- 1. Mix beef bourguignon, mushrooms, & cheese in a bowl**
- 2. Place contents of bowl in center of crepe**
- 3. Fold crepe into a square and plate**
- 4. Top with mushroom pesto sauce**
- 5. Garnish with baby greens**

# Mediterranean Crepe

<b>Ingredients:</b>	
<b>1 oz</b>	<b>Basil Pesto Aioli</b>
<b>1 oz</b>	<b>Baby Greens</b>
<b>1 oz</b>	<b>Roasted Tomatoes</b>
<b>1 oz</b>	<b>Olives</b>
<b>1 oz</b>	<b>Feta Cheese</b>
<b>2 oz</b>	<b>Chicken</b>
<b>1 oz</b>	<b>Harissa Aioli</b>

- 1. Mix all ingredients EXCEPT HARISSA AIOLI in a bowl**
- 2. In the meantime make a crepe and leave on the griddle**
- 3. Place contents of bowl in center of crepe**
- 4. Fold crepe into a square and plate**
- 5. Drizzle top with harissa in a zig zag motion**
- 6. Garnish with baby greens**

# Breakfast Crepe

<b>Ingredients:</b>	
<b>1 oz</b>	<b>Basil Pesto Aioli</b>
<b>3 oz</b>	<b>Scrambled Eggs</b>
<b>1 oz</b>	<b>Cheddar Cheese</b>
<b>2 oz</b>	<b>Choice of Protein</b>
<b>Garnish</b>	<b>Baby Greens</b>

- 1. Mix all ingredients in a bowl**
- 2. In the meantime make a crepe and leave on the griddle**
- 3. Place contents of bowl in center of crepe**
- 4. Fold crepe into a square and plate**
- 5. Garnish with baby greens**

# Waffle Gelato Sandwich

<b>Ingredients:</b>	
<b>6 oz</b>	<b>Crepe Batter</b>
<b>2 oz</b>	<b>Choice of Gelato</b>
<b>1 oz</b>	<b>Chocolate Sauce</b>
<b>1 oz</b>	<b>Caramel Sauce</b>
<b>1 oz</b>	<b>Whipped Cream</b>

- 1. Pour batter in waffle iron and cook on one side for 3 minutes and the other side for 3 minutes**
- 2. Cut waffle in half**
- 3. Place one half of waffle on plate and spoon gelato on top**
- 4. Place other half of waffle at an angle on the gelato**
- 5. Drizzle chocolate and caramel over entire seconds**
- 6. Spray whipped cream on plate and serve**

# Sugar Waffle

<b>Ingredients:</b>	
<b>6 oz</b>	<b>Crepe Batter</b>
<b>1 oz</b>	<b>Powdered Sugar</b>
<b>1 oz</b>	<b>Butter and Syrup (on side)</b>
<b>1 oz</b>	<b>Whipped Cream</b>

- 1. Spray the inside of the waffle machine with a non stick spray.**
- 2. Pour the batter in the waffle machine. Let cook for about 3 minutes. Needs to be crisp and golden.**
- 3. Sprinkle waffle with sugar.**
- 4. Cut waffle into 6 strips and stack in cabin formation.**
- 5. Serve with side of syrup.**

# Tuscan Waffle

<b>Ingredients:</b>	
<b>6 oz</b>	<b>Crepe Batter</b>
<b>1 oz</b>	<b>Harissa Aioli</b>
<b>2 oz</b>	<b>Fresh Mozzarella Cheese</b>
<b>2 oz</b>	<b>Roasted Tomatoes</b>
<b>3 oz</b>	<b>Scrambled Eggs</b>
<b>1 oz</b>	<b>Baby Greens</b>
<b>1 pinch</b>	<b>Parmesan Cheese</b>
<b>1 pinch</b>	<b>Salt &amp; Pepper Mix</b>

- 1. Pour batter in waffle iron and cook on one side for 3 minutes and the other side for 3 minutes**
- 2. Place waffle on plate and drizzle with harissa**
- 3. Place mozzarella over harissa**
- 4. Place tomatoes over mozzarella**
- 5. Place eggs over tomatoes**
- 6. Place baby greens over eggs**
- 7. Sprinkle top with parmesan and salt & pepper and serve**

# Avocado Waffle

<b>Ingredients:</b>	
<b>6 oz</b>	<b>Crepe Batter</b>
<b>1/2 ea</b>	<b>Avocado</b>
<b>1 oz</b>	<b>Goat Cheese</b>
<b>1 oz</b>	<b>Red Onion Capers</b>
<b>1 oz</b>	<b>Roasted Tomatoes</b>
<b>1 oz</b>	<b>Chipotle Glaze</b>

- 1. Pour batter in waffle iron and cook on one side for 3 minutes and the other side for 3 minutes**
- 2. Heat roasted tomatoes in microwave for 20-30 seconds**
- 3. Cut avocado into even slices**
- 4. Lay avocado slices over waffle**
- 5. Add heated roasted tomatoes on top of the avocado slices**
- 6. Add red onion capers over top of tomatoes and avocados**
- 7. Sprinkle goat cheese over entire waffle**
- 8. Drizzle chipotle glaze over entire plate and serve**

# Caesar Salad

<b>Ingredients:</b>	
<b>3 oz (3/4 bowl)</b>	<b>Romaine or Spinach</b>
<b>1 oz</b>	<b>Croutons</b>
<b>1 oz</b>	<b>Parmesan Cheese</b>
<b>2 oz</b>	<b>Caesar Dressing</b>

- 1. Place all ingredients in a bowl and toss**
- 2. Place mix on a plate and serve**

# House Salad

<b>Ingredients:</b>	
<b>3 oz (3/4 bowl)</b>	<b>Baby Greens</b>
<b>2 oz</b>	<b>Strawberries</b>
<b>1 oz</b>	<b>Toasted Almonds</b>
<b>1 oz</b>	<b>Goat Cheese</b>
<b>2 oz</b>	<b>Raspberry Vinaigrette</b>

- 1. Place greens on a plate**
- 2. Sprinkle all ingredients (except vinaigrette) on top**
- 3. Serve vinaigrette on side in a ramekin**

# Breakfast Croissant

<b>Ingredients:</b>	
<b>1 oz</b>	<b>Basil Pesto Aioli</b>
<b>1 oz</b>	<b>Caramelized Onions</b>
<b>3 oz</b>	<b>Scrambled Egg</b>
<b>1 oz</b>	<b>Cheddar Cheese</b>
<b>2 oz</b>	<b>Choice of protein</b>

- 1. Cut croissant in half longways NOT ALL THE WAY SO THAT IT IS STILL CONNECTED**
- 2. Place on griddle and toast inside of croissant**
- 3. Put caramelized onions, cheese, & choice of protein in sav-a-day**
- 4. While heating mixture, spread Basil Pesto Aioli on croissant**
- 5. Mix eggs in sav-a-day**
- 6. Put all ingredients on croissant**
- 7. Close croissant and toast top and bottom on crepe griddle**
- 8. Plate**

# Caprese Panini

<b>Ingredients:</b>	
<b>1 oz</b>	<b>Basil Pesto</b>
<b>1/4 oz</b>	<b>Fresh Basil</b>
<b>2 oz</b>	<b>Roasted Tomatoes</b>
<b>2 oz</b>	<b>Fresh Mozzarella Cheese</b>

- 1. Spread basil pesto on both slices of bread**
- 2. Place fresh basil on one slice of bread**
- 3. Place tomatoes over fresh basil**
- 4. Place cheese over tomatoes**
- 5. Place other slice of bread over cheese and place on panini grill**
- 6. Cook for 3 minutes**
- 7. Cut at a 45 degree angle and plate**

# Croque Monsieur

<b>Ingredients:</b>	
<b>1/2 oz</b>	<b>Harissa Aioli</b>
<b>1/2 oz</b>	<b>Dijon Mustard</b>
<b>2 slices</b>	<b>Swiss Cheese</b>
<b>3 oz</b>	<b>Choice of meat</b>

- 1. Take bread and spread harissa on one slice and mustard on the other slice**
- 2. Place cheese on one slice of bread**
- 3. Place meat over cheese**
- 4. Before putting sandwich on griddle, add butter to griddle**
- 5. Heat both sides until crispy and golden brown**
- 6. Cut at a 45 degree angle and plate**

# Croque Madame

<b>Ingredients:</b>	
<b>1/2 oz</b>	<b>Harissa Aioli</b>
<b>1/2 oz</b>	<b>Dijon Mustard</b>
<b>2 slices</b>	<b>Swiss Cheese</b>
<b>3 oz</b>	<b>Choice of meat</b>
<b>1 ea</b>	<b>Fried Egg</b>

- 1. Take bread and spread harissa on one slice and mustard on the other slice**
- 2. Place cheese on one slice of bread**
- 3. Place meat over cheese**
- 4. Before putting sandwich on griddle, add butter to griddle**
- 5. Heat both sides until crispy and golden brown**
- 6. While sandwich is cooking on griddle, fry egg on griddle**
- 7. Cut at a 45 degree angle and plate**
- 8. Place egg on top of one half of sandwich**

# Roasted Chicken Panini

<b>Ingredients:</b>	
<b>1 oz</b>	<b>Basil Pesto Aioli</b>
<b>1 oz</b>	<b>Spinach</b>
<b>1 oz</b>	<b>Roasted Tomatoes</b>
<b>1 oz</b>	<b>Mozzarella Cheese</b>
<b>2 oz</b>	<b>Chicken</b>

- 1. Place chicken in the broth to reheat**
- 2. Take bread and spread the pesto on both slices**
- 3. Place spinach on one slice**
- 4. Place tomatoes on top of spinach**
- 5. Place mozzarella on top of tomatoes**
- 6. Place reheated chicken on top of cheese**
- 7. Place other slice of bread on top of chicken and place on panini grill**
- 8. Cook for 3 minutes**
- 9. Cut at a 45 degree angle and plate**

# Mediterranean Panini

<b>Ingredients:</b>	
<b>1/2 oz</b>	<b>Harissa Aioli</b>
<b>1 oz</b>	<b>Spinach</b>
<b>1 oz</b>	<b>Roasted Red Peppers</b>
<b>1 oz</b>	<b>Olives</b>
<b>1 oz</b>	<b>Goat Cheese</b>
<b>2 oz</b>	<b>Chicken</b>

- 1. Place chicken in the broth to reheat**
- 2. Take bread and spread the harissa on both slices**
- 3. Place spinach on one slice**
- 4. Place red peppers on top of spinach**
- 5. Place olives on top of peppers**
- 6. Place cheese on top of olives**
- 7. Place reheated chicken on top of olives**
- 8. Place other slice of bread on top of chicken and place on panini grill**
- 9. Cook for 3 minutes**
- 10. Cut at a 45 degree angle and plate**

# Moroccan Sausage Panini

<b>Ingredients:</b>	
<b>1 oz</b>	<b>Mushroom Pesto Aioli</b>
<b>1 oz</b>	<b>Caramelized Onions</b>
<b>1 oz</b>	<b>Roasted Tomatoes</b>
<b>1 oz</b>	<b>Mozzarella Cheese</b>
<b>2 oz</b>	<b>Sausage</b>

- 1. Place sausage in the broth to reheat**
- 2. Take bread and spread pesto on both slices**
- 3. Place onions on one slice**
- 4. Place tomatoes over the onions**
- 5. Place cheese over the tomatoes**
- 6. Place reheated sausage over cheese**
- 7. Place other slice of bread on top of sausage and place on panini grill**
- 8. Cook for 3 minutes**
- 9. Cut at a 45 degree angle and plate**

# Smoked Salmon Panini

<b>Ingredients:</b>	
<b>1 oz</b>	<b>Mayonnaise</b>
<b>1 oz</b>	<b>Spinach</b>
<b>1 oz</b>	<b>Cream Cheese</b>
<b>1 oz</b>	<b>Red Onion Capers</b>
<b>2 oz</b>	<b>Smoked Salmon</b>

- 1. Take bread and spread mayo on both slices**
- 2. Place spinach on one slice**
- 3. Place cream cheese over spinach**
- 4. Place capers over cream cheese**
- 5. Place salmon over capers**
- 6. Place other slice of bread over salmon and place on panini grill**
- 7. Cook for 3 minutes**
- 8. Cut at a 45 degree angle and plate**