

Pork Cutlet & Apple Panini



Ingredients

4 panini buns, sliced
1 cup / 250 mL baby arugula
1 apple, thinly sliced
5 oz / 145 g old cheddar cheese, sliced
1 Tbsp / 15 mL canola oil, divided
8 pork loin centre chops, fast-fry, well-trimmed
½-1 tsp / 2-5 mL ground paprika
Salt and ground black pepper to taste
Canola oil

Directions

1. Open buns. Garnish bottom half with arugula, apple and cheese. Set aside.
2. In nonstick skillet, heat oil over high heat. Sear chops, in batches, 1-2 minutes per side, depending on thickness.
3. Place 2 chops side-by-side on each bun. Sprinkle with paprika, and season with salt and pepper according to taste. Top with other half of bun.
4. In large skillet, heat a small amount of oil over medium-high heat. Add sandwiches two at a time. Press a heavy pan on top to weigh them down. Cook until golden and crisp, 3-4 minutes per side. Repeat with remaining sandwiches.
5. Serve immediately.

Tip: Alternatively, sandwiches may be prepared using a panini press. Preheat the press. Add sandwich and cook according to manufacturer's instructions until golden and crisp, 3-5 minutes.

Additional Info

- **Cut:** Chops/steaks
- **Prep Time (Minutes):** 10
- **Cook Time (Minutes):** 10
- **Number of Servings:** 4