

# 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