



Turkey Sausage and Spinach Panini

Recipe By : Joe Cerullo

Serving Size : 2 Preparation Time :0:20

Categories : Panini Sandwiches

Amount	Measure	Ingredient --	Preparation Method
		vegetable cooking spray	
4	ounces	turkey sausage (Italian flavored) --	cut in half
4	cups	spinach	torn
2	each	French rolls 1.5 oz. ea.	
1	each	garlic clove	cut in half
1	teaspoon	olive oil	
1/8	teaspoon	red pepper	ground
	dash	salt	

1. COAT a large nonstick skillet with cooking spray, and place the pan over medium heat until **hot**.
2. Add sausage, and cook 10 min. turning occasionally.
3. REMOVE sausage, carefully slice each piece in half, lengthwise, (do not cut through, other side) .
4. Open the halves, laying the sausage flat. Return the sausage to skillet, placing cut side down; cook until sausage is done approx 2 min.
5. Remove sausage from skillet and set aside, keep warm.
6. Add the spinach too skillet; cover and cook 2 min. or until wilted . Remove spinach; set aside, keep warm.
7. SLICE each roll in half horizontally. Rub cut sides of the bread with the garlic halves, and brush with "Extra Virgin Olive Oil" .
8. Coat skillet with cooking spray; and place over med to high heat ; arrange the rolls cut side down and cook for 1 min. or until toasted .
9. DIVIDE spinach among the rolls and place on bottom halves of the bread, sprinkle with pepper and salt. Top each with the sausage , and cover with top halves of bread.

NOTES: Can be topped with "**Vincotto Hot Pepper**" for a nice spicy addition.

