

Roasted Chicken Breast Panini with Caramelized Balsamic Onions paired with Davis Estates Pinot Noir

INGREDIENTS:

Balsamic Onions

1 tablespoon olive oil
1-pound yellow onions, thinly sliced
½ teaspoon salt
⅓ cup Balsamic Vinegar
¼ teaspoon black pepper

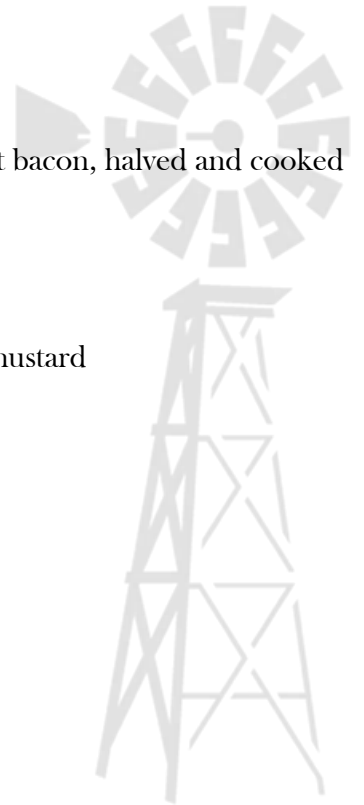
Chicken Marinade

¼ cup canola oil
¼ cup extra virgin olive oil
6 cloves garlic, minced
2 teaspoons rosemary, chopped fine
½ teaspoon black pepper
2 teaspoons kosher salt
4 boneless skinless chicken breasts about 6 to 8 ounces each

SERVES: 4-6

Panini

4 slices Zoe's thick cut bacon, halved and cooked crispy
4 slices aged gruyere
4 Ciabatta Rolls
¾ cup mayonnaise
2 tablespoons Dijon mustard
As needed arugula



METHOD:

Chicken Marinade

- In a medium container combine all the above and mix well. Refrigerate overnight.

Balsamic Onions

- Heat olive oil in a large skillet over medium-low heat
- Add onions and salt, cover with a lid and cook over medium-low heat for 12 to 15 minutes, or until tender, stirring occasionally.
- Remove lid and continue to cook over medium heat for 8 to 10 minutes, or until golden, stirring often to prevent burning.
- Slowly add balsamic vinegar and cook and stir over medium heat until liquid evaporates, about 1 minute. Season pepper and remove from heat.

Panini

- Heat the oven to 350°F.
- Remove chicken breast from marinade and scrap off excess oil without being obsessive. Heat an oven-safe skillet over medium-high heat. Season breasts with salt and pepper
- Carefully place chicken breasts into hot skillet. Cook for 2 to 3 minutes. Carefully flip the chicken and transfer skillet to oven.
- Cook chicken until an instant-read thermometer inserted into the thickest part of the chicken breasts registers 155°F, about 10 to 15 minutes.

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To Finish

Cut Ciabatta rolls in half and spread each side with mayonnaise and Dijon, place sliced bacon on bottom half and top with arugula. Then layer chicken slices over arugula and add gruyere cheese, place a good amount of caramelized balsamic onions on top and cover with top of roll. Serve immediately with a glass of Pinot Noir.