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Cobb Salad Panini

Recipe courtesy of [Tyler Florence](#)

- 1 head romaine lettuce
- 2 tomatoes, seeded
- 1 avocado
- 1/2 pound turkey breast
- 8 slices bacon, cooked
- 1/2 pound bleu cheese
- 4 hard cooked eggs, shelled and sliced
- 1 tablespoon chopped parsley leaves
- 1 lemon, juiced
- 3 tablespoons extra-virgin olive oil, plus more for drizzling
- Kosher salt and freshly ground black pepper
- 4 ciabatta rolls or a baguette

Chop the lettuce, tomatoes, avocado, turkey, bacon, cheese, and eggs into 1/2-inch pieces and put them into a large bowl. Add the parsley, lemon juice, 3 tablespoons olive oil, and season with salt and pepper; mix well to coat all the ingredients.

Slice the rolls horizontally. Drizzle a small amount of olive oil on each of the cut sides. On the 4 bottoms place about 1/2 cup of the chopped salad and spread it out evenly. Put the tops on and gently press each sandwich to flatten it slightly; drizzle lightly with olive oil.

Place each sandwich on a preheated panini press and grill until the bread is toasted and the cheese begins to melt, about 5 minutes.

Alternately, preheat a dry cast iron or non-stick pan. Place the sandwich in the pan and weight it down with another pan or a clean brick wrapped in foil. Grill 5 minutes, turn the sandwich

over, re-weight it, and grill for another 5 minutes. Serve immediately.