

Tasty Grilled Sandwich Wins Million-Dollar Prize



(NAPSA)—A chicken sandwich bursting with great flavor recently earned the \$1 million grand prize in the 40th Pillsbury Bake-Off® Contest.

Denise Yennie, a business consultant and mother of two from Nashville, Tenn., took home the prize for her quick-and-easy Chicken Florentine Panini recipe, which she based on the grilled panini sandwiches now popular at restaurants.

For all 100 recipes in this year's Bake-Off® finals, visit the contest Web site at www.bakeoff.com.

Chicken Florentine Panini

- 1 can (10 oz.) Pillsbury Refrigerated Pizza Crust
- 1 box (9 oz.) Green Giant Frozen Spinach
- ¼ cup light mayonnaise
- 2 garlic cloves, minced
- 1 Tbsp. olive oil
- 1 cup chopped red onion
- 1 Tbsp. vinegar
- 1 Tbsp. vinegar (cider, red wine or balsamic)
- 2 boneless, skinless chicken breast halves
- ½ tsp. dried Italian seasoning
- 4 slices (4" diameter) provolone cheese

Heat oven to 375°F. Unroll dough; place in ungreased 15x10x1-inch baking pan. Starting at center, press out dough to edges of pan. Bake for 10 minutes. Cool 15 minutes or until completely cooled.

Meanwhile, cook spinach as directed on package. Drain well; squeeze dry with paper towels.

In small bowl, combine mayonnaise and 1 of the garlic cloves; mix well. Refrigerate.

Heat oil in small saucepan over medium-high heat until hot. Add onion; cook and stir 2 to 3 minutes or until crisp-tender. Add sugar and vinegar. Reduce heat to low; simmer 3 to 5 minutes or until most of liquid has evaporated, stirring occasionally.

To flatten each chicken breast half, place, boned side up, between 2 pieces of plastic wrap or waxed paper. Working from center, gently pound chicken with flat side of meat mallet or rolling pin until about ¼-inch thick; remove wrap. Sprinkle chicken with Italian seasoning and remaining garlic.

Spray large skillet with nonstick cooking spray. Heat over medium-high heat until hot. Add chicken; cook 8 minutes or until browned, fork-tender and juices run clear, turning once.

Cut cooled pizza crust into 4 rectangles. Remove rectangles from pan; spread each with 1 Tbsp. mayonnaise mixture. Top 2 rectangles with chicken, spinach, onion mixture, cheese and remaining crust rectangles, mayonnaise side down.

Heat large skillet or cast iron skillet over medium heat until hot. Place sandwiches in skillet. Place smaller skillet on sandwiches to flatten slightly. Cook about 1 to 2 minutes or until crisp and heated, turning once. Cut each warm sandwich into quarters.

Makes 8 sandwiches; 4 servings.