

RECIPES FROM three eighty ate

VEGAN THANKSGIVING PANINI

| | |
|----------|----------------------------|
| 2 tbsp | Dijon Mustard |
| 2 slices | Sourdough or Brioche Bread |
| 3 tbsp | Leftover Cranberry Sauce |
| 1/3 cup | Leftover Stuffing |
| 1/3 cup | Candied Yams |
| 2 tsp | Vegan Mayonnaise |

Spread the Dijon mustard on both slices of bread. On the first slice, arrange half of the stuffing, candied yams & cranberry sauce. On the other sliced of bread, arrange the remaining stuffing.

Carefully unite the two halves into one sandwich and then spread the outside of the top slice of bread with 1 teaspoon of Vegan mayonnaise. Invert the sandwich, mayo-side down, onto a hot panini maker (grill pan or skillet over medium-low heat also work). Spread the new top slice with the remaining 1 teaspoon of Vegan mayo.

Close the panini maker and grill until the bread is crusty and gold and fillings are hot. (If using a grill pan or skillet, flip the sandwich halfway through to grill on the other side.