

# Eggo Waffle Panini

Karsynn Vanderhoogt - Orchard

## Ingredients

### Sandwich:

- 2 Eggo waffles
- 3-4 slices turkey
- 2 slices provolone cheese
- 5 leaves baby spinach
- Pan spray or olive oil
- Strawberries
- Chocolate milk

### Sweet Potato Mustard:

- 2 T yellow mustard
- 2 T Dijon mustard
- 2 T maple syrup
- 1/8 tsp cinnamon
- 1/4 cup sweet potato puree (or canned sweet potatoes, drained and blended)



## Directions

### Sweet Potato Mustard:

Blend all ingredients together. Serves 4-6.

### Panini:

Spread mustard on inside of 2 waffles. Layer turkey and cheese; top with spinach.

Spread mustard on outside of waffles. Place on heated panini pan until cheese is melted and outside is crispy.

Cut in half and arrange on plate with half a cup of clean strawberries and 1 cup of chocolate milk.

If you don't have a panini pan, you can cook the sandwich in a skillet with another heavy skillet on top.