

Shrimp and Seafood Salad Panini



FEATURED PRODUCTS:
MENU PARTS: Sandwiches

DIRECTIONS

1. Mix all ingredients together in a large bowl and refrigerate for 30 min to over night.
2. Warm Panini press or grill to 350°F, place four slices of French bread on a plate and apply approximately 4 to 6 ounces of lobster sensations mixture to each slice of bread cover with the remaining slices, butter both sides of the bread and place into the Panini press or grill till brown on both sides. Approximately 3 min on both sides yields 4 to 6 serving.

INGREDIENTS

1.5	Pounds	<u>Seafood Sensations®</u>
3/4	Cup	Cucumber, Seeded, Peeled, Finely Diced
1/4	Cup	Almonds, Diced
1/2	Cup	Mayonnaise
1/2	Tablespoon	Tarragon, Chopped Finely
2	Each	Scallions, Small, Thinly Sliced
1	Teaspoon	Lemon Juice
12	Each	French Bread, Slices
	To Taste	Salt
	To Taste	Pepper