Ingredients

4 ciabatta rolls, split

1 jar (24 ounces) marinara or spaghetti sauce, divided

1 container (4 ounces) crumbled feta cheese

1 jar (7-1/2 ounces) marinated quartered artichoke hearts, drained and chopped

2 plum tomatoes, sliced

1 pound sliced deli turkey

Directions

Spread each ciabatta bottom with 2 tablespoons marinara sauce. Top with half the cheese, artichokes, tomato, turkey and remaining cheese. Spread each ciabatta top with 2 tablespoons marinara sauce; place over turkey.

Cook on a panini maker or indoor grill until cheese is melted, 4-5 minutes. Place remaining marinara sauce in a small microwave-safe bowl; cover and microwave on high until heated through. Serve with sandwiches.

Test Kitchen Tips

If you don't have any ciabatta bread on hand, feel free to use sourdough or a baguette.

These sandwiches are ideal for brunch and dinner. You can make any kind of panini with ingredients on hand by using a panini press or griddle pan. make sure to use a thicker, heartier bread though.

It doesn't get better than these ooey-gooey panini recipes.