Southwest Chicken Panini

1/2 cup fresh cilantro leaves

1 clove garlic

1/4 jalapeno, seeded

1 teaspoon fresh lime juice

pinch of salt

1 Tablespoon olive oil

3 Tablespoons light mayonnaise

1/2 teaspoon chili powder

6 slices french bread, cut 1/4-1/2 inch thick

3 slices longhorn cheese  (Substitute whatever cheese you prefer.)

1 cup cooked chicken

Pulse cilantro, garlic, jalapeno, lime juice, salt and oil in food processor.  Combine mayonnaise and chili powder.  Spread spiced mayonnaise on one half of each sandwich and cilantro pesto on the other.  Top with a slice of cheese and shredded chicken.  Top with remaining piece of bread to complete the sandwich.  Put sandwiches on the Big Green Egg.  I used the lid to my dutch oven to gently "press" the paninis while they cooked.