



Makes 4 sandwiches
Preparation Time: 30 minutes
Cook Time: 1 hours 30 minutes

INGREDIENTS:

2 lb. cherry tomatoes, such as Flavor Bombs, halved

3 tablespoons packed pure cane brown sugar

2 tablespoons apple cider vinegar

2 cloves garlic, minced

2 teaspoons crushed dried Aleppo or Calabrian chiles

1 teaspoon smoked paprika

½ teaspoon sea salt

1 12-oz. sweet potato, peeled and thinly sliced

8 slices whole grain Italian or multigrain bread

4 thin slices sweet onion

1 medium avocado, peeled and cut into 12 slices

Avocado and Cherry Tomato Jam Panini

A sweet and tangy cherry [tomato](#) jam adds dynamite flavor to this simple panini, pairing beautifully with tender slices of steamed sweet potato, creamy avocado, and crisp, sweet onion. Tomato jam is an American invention, first recorded in the 1940s, known for its balance of acidity, sweetness, and mild spice. This hunger-busting warm [sandwich](#) is perfect for special occasions or when you have a bounty of cherry tomatoes to hand. You'll make more cherry tomato jam than you need. It'll keep for up to two weeks stored in an airtight container in the fridge and is delicious spread on toast, crackers, or other sandwiches.

Tips

How to cook in a skillet: If you don't have a panini press, weigh the sandwiches down by placing a large skillet on top of them; add a few unopened cans of food to the top skillet. (If you use a heavy cast-iron skillet, you won't need to add the cans for weight.) Cook over medium-high 2 minutes; turn sandwiches over. Replace skillet and cans; cook 2 minutes more or until sandwiches are golden and heated through.

Gluten-free version: To make this gluten-free, use whole grain, gluten-free bread.

For more inspiration, check out these tasty ideas:

- [“No-Tuna” Salad Sandwich](#)
- [Pesto and Veggie Panini](#)
- [Vegan Niçoise Salad Sandwich \(Pan Bagnat\)](#)
- [Vegan Italian Grinder Sandwich](#)

By Ellen Boeke

- 1 For tomato jam, in a medium heavy saucepan combine the first seven ingredients (through salt). Bring to boiling, stirring until sugar is dissolved and crushing tomatoes slightly with a wooden spoon; reduce heat. Simmer, uncovered, 90 minutes or until thickened to the consistency of jam, stirring occasionally. Let cool.
- 2 Place sweet potato slices in a steamer basket set in a large saucepan. Add water to saucepan to just below basket. Bring to boiling. Steam, covered, 4 to 6 minutes or until tender.
- 3 Spread 2 tablespoons tomato jam on each bread slice. Top half of the slices with sweet potato, onion, and avocado slices. Add the remaining bread slices, jam side down.
- 4 Heat a panini maker to medium-high. Add sandwiches, in batches if needed; cook 3 to 4 minutes or until toasted and heated through. Serve immediately. Store leftover jam in a jar or airtight container in the refrigerator up to 2 weeks.