

Saints Muffaletta Sandwich



Servings: 6

3 Tbsp red wine vinegar
2 cloves garlic, minced
1 teaspoon dried oregano
3 Tbsp olive oil
¾ cup large green olives, pitted and chopped
¾ cup kalamata olives, pitted and chopped
¼ cup roasted red bell peppers, chopped
¼ cup pepperoncini, chopped
2 anchovy fillets, chopped
Freshly ground black pepper, to taste
1 round Italian bread loaf (8- to 10-inch)
8 oz ham, thinly sliced
8 oz mortadella, thinly sliced
8 oz salami, thinly sliced
6 oz Provolone cheese, sliced
½ medium red onion, thinly sliced
2 cups loosely packed arugula

Cuisine: Cajun

Whisk first 3 ingredients in a large bowl. Gradually whisk in oil. Stir in olives, peppers, pepperoncini and anchovies. Season with black pepper. Cover and chill at 2-4 hours.

Cut bread in half horizontally; hollow out top and bottom halves, leaving a ¾-inch shell.

Spread half of olive mixture over bottom half of bread. Layer evenly with meats, cheese, onion and arugula. Spread with remaining olive mixture. Top with remaining bread half.

Wrap sandwich tightly in plastic wrap and chill at least 1 hour and up to overnight.

Cut into wedges to serve.

Per Serving (excluding unknown items): 446 Calories; 36g Fat (72.4% calories from fat); 26g Protein; 5g Carbohydrate; trace Dietary Fiber; 88mg Cholesterol; 1669mg Sodium. Exchanges: 0 Grain(Starch); 3 1/2 Lean Meat; 0 Vegetable; 5 Fat; 0 Other Carbohydrates.