



TURKEY MUFFULETTA

1 loaf Heinen's Artisan Herbed Focaccia

Lettuce leaves

6 oz. very thinly sliced Heinen's Turkey Off the Bone

4 oz. thinly sliced reduced-fat salami or sliced, cooked turkey salami

5 oz. thinly sliced reduced-fat provolone or mozzarella cheese

1/3 cup pepperoncini salad peppers or giardiniera (pickled mixed vegetables), drained and chopped

1/4 cup chopped pitted green olives

1/4 cup thinly sliced canned artichoke hearts

1/4 cup nonfat Italian salad dressing

Slice focaccia into two layers. Layer lettuce, turkey, salami, and cheese on bottom half of focaccia. Combine pepperoncini or giardiniera, olives, artichoke hearts, and salad dressing in a small bowl; spoon evenly over cheese. Place top half of focaccia on top. Wrap securely in plastic wrap and keep refrigerated up to 4 hours until serving.

Makes 6 servings