

## Muffuletta Sandwich

Recipe by: Abby Thome of The Thome Home

### Olive Tapenade:

#### Ingredients:

- 1/4 cup Red Wine Vinegar
- 1/2 cup Extra Virgin Olive Oil
- 4 Cloves of Garlic, minced
- 1 cup Heinen's Pitted Green Olives in can, chopped
- 1 cup Pitted Kalamata Olives, chopped
- 1/2 cup Roasted Red Peppers, chopped
- 2 tsp Dried Oregano
- Pinch of Kosher Salt, and Pepper

#### Instructions:

1. Mince garlic cloves, chop olives and roasted red peppers.
2. Add these to a medium size bowl.
3. Add red wine vinegar, olive oil, oregano, salt and pepper.
4. Stir to combine all ingredients together and store in an airtight container in the fridge until ready to use.



### Muffuletta Sandwich:

#### Ingredients:

- 1 Loaf of Heinen's Pugliese – or any large, crusty bread from bakery. Sliced in 1/2 (the wonderful staff will slice it for you so you can fill the sandwich with ease!)
- Olive Tapenade (recipe above)
- 1/2 lb Salami
- 1/2 lb Ham
- 1/2 lb Mortadella, or bologna will work just fine
- 1/2 lb Provolone Cheese
- 4 oz Organic Baby Arugula
- 1/2 cup Mild Banana Pepper Rings

## Assembly:

1. Assemble this sandwich on a large baking sheet that you can fit into your fridge once assembled!
2. Take your Pugliese that has been sliced in half (imagine a hamburger bun, you need the loaf of bread to be the perfect vessel to fill!)
3. Spread 1/4 of the Olive Tapenade on the bottom half of the bread loaf
4. Layer all three meats, one at a time, all the way up and down on top of the olive tapenade (mortadella, ham and salami)
5. Next, add the provolone cheese – each layer should cover up the one before
6. Top this all with a generous helping of Arugula
7. On the TOP half of the pugliese loaf, spread another 1/4 of the Olive Tapenade and then add Banana Pepper Rings to the top of the tapenade.
8. Carefully flip the top of the loaf onto the bottom half.
9. Place a large piece of foil over the entire sandwich, and then place your cast iron on top.
10. Set in fridge for 2-4 hours until you are ready to slice and enjoy!

For the Vegetarian Muffuletta Sandwich, you can do it two ways. Utilizing the same delicious Pugliese Loaf we used in the meat version OR you can use Heinen's Ciabatta Rolls and create a quick version and turn it into a panini! That is the route we took, and the results were so delicious that the entire platter of sandwiches were devoured.

## Vegetarian Muffuletta Sandwich

### Ingredients:

- 6 Heinen's Ciabatta Rolls, sliced in half
- Olive Tapenade (recipe above)
- 1/2 lb Sliced Pepper Jack Cheese
- 1 Jar Heinen's Marinated Artichoke Hearts, chopped
- 6 Slices of Roasted Red Pepper (one for each sandwich)
- 6 Slices of Provolone Cheese
- 3oz Organic Baby Arugula

### Assembly:

1. Get your panini press nice and hot, ready to go!
2. Spread a heaping tablespoon of the Olive Tapenade on the bottom half of each roll
3. One slice of Pepper Jack Cheese
4. Two tablespoons of the chopped Artichoke Hearts
5. One slice of Roasted Red Pepper
6. One slice of Provolone Cheese
7. Heaping handful of Arugula
8. On the top half of the Ciabatta Roll, spread another heaping tablespoon of the Olive Tapenade
9. Put the top half of the roll onto the rest of the sandwich
10. Place sandwich into your panini press, and heat until cheese has melted and your sandwich is crispy and ready to eat!

*Note:* If you do not have a panini press, you can either grill or heat these sandwiches in a large frying pan!