

Real N'awlins Muffuletta: The Ultimate New Orleans Sandwich Experience

Prep Time: 15 minutes | Cook Time: 0 minutes | Servings: 4



TIME
15 min

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INGREDIENTS

- 1 large round loaf of Italian bread
- 1/2 pound sliced salami
- 1/2 pound sliced ham
- 1/2 pound sliced mortadella
- 1/2 pound provolone cheese
- 1/2 cup green olives, chopped
- 1/2 cup black olives, chopped
- 1/4 cup olive oil
- 1 tablespoon red wine vinegar
- 1 clove garlic, minced
- 1 teaspoon oregano

DIRECTIONS

1. Start by preparing the olive salad. In a bowl, combine the chopped green and black olives, olive oil, red wine vinegar, minced garlic, and oregano. Mix well and set aside.
2. Slice the Italian bread in half horizontally. If desired, you can lightly toast the bread for added texture.
3. Layer the salami, ham, mortadella, and provolone cheese evenly on the bottom half of the bread.
4. Spread the olive salad generously over the meats and cheese, ensuring every bite will be packed with flavor.
5. Top with the other half of the bread, pressing down gently to compact the sandwich.
6. Wrap the sandwich in plastic wrap and let it sit for at least 30 minutes to allow the flavors to meld.
7. Slice into wedges and serve. Enjoy your homemade muffuletta!

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