

## Chopped Italian Sandwiches - Deli Flavor in Every Bite

Chopped Italian Sandwiches ?



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### INGREDIENTS

- 6 Italian sub rolls
- 6 slices Genoa salami
- 6 slices capocollo
- 6 slices Calabrese salami
- 6 slices provolone cheese
- 1/3 cup banana pepper rings (from jar)
- 3 pepperoncinis, seeds removed
- 1 red onion
- 2 cups green lettuce, chopped
- 2 tbsp red wine vinegar
- 2 tbsp extra virgin olive oil
- 1% cups mayonnaise
- % tsp salt
- 1 tsp coarse black pepper
- 2 tsp dried oregano, plus more for garnish

### DIRECTIONS

1. Chop the Veggies & Peppers: Remove seeds from pepperoncinis and finely chop them along with:
2. Banana pepper rings
3. Red onion
4. Green lettuce
5. Place all into a large mixing bowl.
6. Chop the Meats & Cheese: Roughly chop the Genoa salami, Calabrese salami, capocollo, and provolone cheese into bite-sized pieces. Add to the same bowl.
7. Mix the Dressing: Add:
8. Mayonnaise
9. Red wine vinegar
10. Olive oil
11. Salt
12. Pepper
13. Dried oregano
14. Mix thoroughly with a wooden spoon until well combined.
15. Assemble: Scoop generous portions into sub rolls. Sprinkle with extra oregano for garnish if desired.

### TIPS FOR SUCCESS

Use a sharp knife: The finer you chop, the easier the mix is to scoop and eat.

Toast the rolls: For added crunch and to hold up better against the filling.

Make ahead: The mix stores beautifully for 1-2 days and tastes even better after chilling.

