

Chopped Italian Sandwiches: Your New Favorite Deli-Style Masterpiece

Here's what you'll need to create these fantastic Chopped Italian Sandwiches:



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INGREDIENTS

- 6 sub rolls (Italian-style are best)
- 6 slices Genoa salami
- 6 slices capocollo
- 6 slices Calabrese salami
- 6 slices provolone cheese
- 1/3 cup banana pepper rings (from a jar)
- 3 pepperoncinis (from a jar)
- 1 small red onion
- 2 cups green lettuce, chopped (such as romaine or iceberg)
- 2 tablespoons red wine vinegar
- 2 tablespoons extra virgin olive oil
- 1 1/2 cups mayonnaise
- 1/2 teaspoon salt
- 1 teaspoon coarse black pepper
- 2 teaspoons dried oregano, plus more for garnish

DIRECTIONS

- 1. Prepare : Vegetables:** Start by removing the seeds from the pepperoncinis and discarding them (this tames their heat slightly). Finely chop the banana pepper rings, pepperoncinis, red onion, and green lettuce. Transfer all of these finely chopped vegetables to a large mixing bowl.
- 2. Chop : Meats and Cheese:** Next, take the slices of Calabrese salami, Genoa salami, capocollo, and provolone cheese. Stack them and chop them into small, bite-sized pieces. Add these chopped meats and cheese to the large mixing bowl with the vegetables.
- 3. Add : Dressing Ingredients:** To the bowl with the chopped sandwich ingredients, add the mayonnaise, red wine vinegar, extra virgin olive oil, salt, coarse black pepper, and 2 teaspoons of dried oregano.
- 4. Combine : Thoroughly:** Use a sturdy wooden spoon or a spatula to thoroughly mix all the chopped sandwich ingredients until they are well combined and evenly coated with the dressing. The goal is to integrate everything so each scoop delivers a full flavor profile.
- 5. Assemble and : Serve:** Carefully scoop the well-mixed chopped Italian sandwich filling into the sub rolls. You can pile it high! Top each filled sub roll with an extra pinch of dried oregano for garnish. Serve immediately and enjoy your perfectly balanced Italian masterpiece!

SWAPS & NOTES

Meats: The combination of Genoa salami, capocollo, and Calabrese salami provides a fantastic depth of flavor.

Feel free to swap or add other Italian deli meats like pepperoni, mortadella, or prosciutto.

Cheese: Provolone is classic for Italian subs.

You can use mild or sharp, depending on your preference.

TIPS FOR SUCCESS

Fine Chop is Key: The success of a "chopped" sandwich is truly in the chopping!

Finely chopping all ingredients ensures that every bite has a piece of everything and creates that satisfying texture.

Don't Over-Dress: Start with the recommended amount of mayonnaise, oil, and vinegar, then add more if needed.

You want the mixture coated, not swimming in dressing.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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