

Giant Muffaletta Italian Sandwich (Loaded Deli Meats & Olive Salad Classic)

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INGREDIENTS

- 1 large round Italian bread loaf (about 10 inches in diameter)
- 1/4 cup olive oil
- 1 tsp dried oregano
- 1 tsp dried basil
- 1/4 lb thinly sliced turkey ham
- 1/4 lb thinly sliced beef salami
- 1/4 lb thinly sliced mortadella
- 1/4 lb sliced provolone cheese
- 1/4 lb sliced mozzarella cheese
- 1 cup olive salad
- 1/4 cup sliced pepperoncini peppers (optional)

DIRECTIONS

- 1.** Prepare the Bread: Cut the round Italian loaf horizontally to create a top and bottom half.
- 2.** Make the Herb Oil: In a small bowl, whisk together olive oil, dried oregano, and dried basil.
- 3.** Season the Bread: Brush the herb oil generously over both cut sides of the bread.
- 4.** Layer the Meats and Cheese: Start with the turkey ham, then add beef salami, mortadella, provolone, and mozzarella.
- 5.** Add the Olive Salad: Spread the olive salad evenly over the cheese layer. Add pepperoncini slices if desired.
- 6.** Close the Sandwich: Place the top half of the bread on the sandwich and gently press down.
- 7.** Wrap and Press: Wrap the entire sandwich tightly in plastic wrap.
- 8.** Refrigerate with Weight: Place a heavy skillet or pan on top and refrigerate for at least 2 hours or overnight.
- 9.** Slice and Serve: Unwrap the sandwich and cut it into wedges with a sharp knife.

SWAPS & NOTES

One of the great things about muffaletta sandwiches is how flexible they are.

Bread Options Traditional muffaletta bread is ideal, but any large round Italian loaf or focaccia works well.

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

Original recipe: <https://chefmaniac.com/giant-muffaletta-italian-sandwich-loaded-deli-meats-olive-salad-classic/>

Meat Variations Swap turkey ham for prosciutto.

Try capicola or pepperoni for extra spice.