

Italian Sub Panini Sandwich with Salami, Ham, Turkey, and Pepper Jack

Baguette or your favorite sturdy bread



TIME

5 to 7 min

METHOD

Air fryer

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Recipe Card

SAVE

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INGREDIENTS

Baguette or your favorite sturdy bread
Chopped Calabrian chili peppers
Pepper Jack cheese, or your favorite cheese
Sliced turkey and ham
Italian salami
Soppressata salami
Roma tomatoes, sliced thin
Red onion, thinly sliced
Pepperoncinis
Chopped romaine
Ground black pepper
Ghee, for spreading on the outside of the bread
Oil and vinegar dressing:
A few tablespoons extra virgin olive oil
1 tablespoon red wine vinegar
Pink salt
Oregano

DIRECTIONS

1. Make the dressing: In a small bowl or cup, whisk together the olive oil, red wine vinegar, pink salt, and oregano.
2. Build the sandwich: Layer your sandwich ingredients onto the bread.
3. Add the chopped : Calabrian chili peppers, cheese, turkey, ham, Italian salami, soppressata, Roma tomatoes, red onion, pepperoncinis, chopped romaine, and a little ground black pepper.
4. Dress the lettuce: Pour a few tablespoons of the oil and vinegar dressing over the lettuce portion of the sandwich.
5. Prep the outside: Close the sandwich and spread ghee on the outside of the bread.
6. Press the panini: Place the sandwich in a panini press and grill for about 5 to 7 minutes, or until the bread is crisp and the cheese is slightly melty.
7. Slice and serve: Remove from the press, slice, and serve warm.

SWAPS & NOTES

A baguette works especially well because it gets crisp and holds all the fillings nicely, but any sturdy sandwich bread can work as long as it can handle pressing.

Pepper Jack adds a little heat and melts well, but provolone, mozzarella, Swiss, or another favorite cheese can work if you want a different flavor profile.

The combination of turkey, ham, Italian salami, and soppressata gives the sandwich a full deli-style feel, but you can adjust the exact balance depending on what you like best.

Ghee helps the outside get extra golden and crisp in the panini press, though butter can also work if that is what you have.

TIPS FOR SUCCESS

Use a sturdy bread that can hold the dressing and fillings without falling apart once pressed.

Do not overfill the sandwich too much, or it can be harder to press evenly and slice cleanly.

Add the dressing to the lettuce rather than drenching the whole sandwich.

That helps keep the bread from getting soggy.

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

Original recipe: <https://chefmaniac.com/italian-sub-panini-sandwich-with-salami-ham-turkey-and-pepper-jack/>