



➤DINNER➤

GRILLED ANTIPASTO SANDWICH FEATURING GALLO SALAME



INGREDIENTS

- 6** slices Gallo Salame Italian Dry Salame
- 3** tbsp. butter, divided
- 2** slices Italian bread
- 3** oz. pesto mayonnaise
- 3** oz. black olives, chopped
- 2-3** slices sliced turkey
- 2-3** slices sliced ham
- 4** oz. roasted red pepper
- 3** oz. caramelized onions
- 3** oz. provolone cheese

DIRECTIONS

- 1.** Evenly paint the top and bottom inside halves of the bread with the pesto mayonnaise.
- 2.** Place the black olives onto the bottom half of the bread.
- 3.** Cover the olives with evenly placed slices of Italian Dry Gallo Salame.
- 4.** Place the sliced turkey and ham on top of the Italian Dry Gallo Salame.
- 5.** Top with roasted red peppers and caramelized onions.
- 6.** Cover with the slices of provolone cheese and place the top half of the bread onto the sandwich.
- 7.** Cover with the slices of provolone cheese and place the top half of the bread onto the sandwich.
- 8.** Place the sandwich into the pan and cook each side for about 2-3 minutes or until the bread is golden brown and the cheese starts to melt.
- 9.** Serve immediately with potato chips sprinkled with grated cheese and parsley flakes.