



→LUNCH←

GRILLED ITALIAN SANDWICH FEATURING GALLO SALAME



DIRECTIONS

1. Place the slices of Italian Dry Gallo Salame, sliced ham, sliced turkey, American cheese, and sliced tomatoes between two slices of bread.
2. Spray a nonstick sauté pan with nonstick vegetable spray and place the pan on a stove top set to medium.
3. 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.
4. Serve immediately with a small cup of Italian dressing. Dip the sandwich into the Italian dressing and enjoy!

INGREDIENTS

- 6 thin slices, Gallo Salame Italian Dry Salame
- 2 slices Italian bread
- 2-3 slices sliced ham
- 2-3 slices sliced turkey
- 2 slices American cheese
- 3 slices tomato
- 2 oz. creamy Italian dressing
 - nonstick vegetable spray