



→LUNCH←

# GRILLED PORTABELLO GALLO SALAME STACK ON SOURDOUGH



## DIRECTIONS

1. Combine olive oil and minced garlic; pour mixture over mushrooms and let sit 5 minutes.
2. Grill mushrooms on grill or in frying pan over medium-high heat until soft to the touch.
3. Place Gallo Salame on grill/pan briefly, just until slices begin to sizzle.
4. Remove mushrooms from grill and divide between two slices of bread. Then layer on the Gallo Salame, basil, tomatoes, and finally the provolone slices.
5. Drizzle each sandwich with about 1 Tbsp Italian dressing, top each with remaining slices and serve.

## INGREDIENTS

- 12 thin slices, Gallo Salame Italian Dry Salame
- 4 slices sourdough bread
- 2 roma tomatoes, sliced
- 8 basil leaves, thin sliced
- 2 large portabello mushrooms
- 4 slices of provolone cheese
- 1 clove garlic, minced
- 3 tbsp olive oil
- 2 tbsp Italian dressing