



Yves Luncheon JN 8.06

Sicilian Sourdough Sandwich

Yield: 4 sandwiches

Balsamic Mayonnaise

Yield: 1 cup

- ¼ cup balsamic vinegar
- ¼ teaspoon granulated garlic
- ¼ teaspoon kosher salt
- ground black pepper

Combine all ingredients and mix well. Reserve. Use as needed.

- 8 slices sourdough bread
- ¾ cup Hollywood Safflower Mayonnaise
- 8 slices Yves Meatless Turkey
- 8 slices Yves Meatless Ham
- 8 slices Yves Meatless Salami
- 16 slices Yves Meatless Pepperoni
- 4 slices provolone cheese (regular dairy)
- 4 slices mozzarella cheese (regular dairy)
- ½ cup roasted red pepper, julienne
- 1 cup arugula, finely shredded
- 1 tablespoon dried oregano
- 4 tablespoons Balsamic vinegar
- 4 tablespoons Spectrum extra virgin olive oil

Lay bread slices on a flat surface. Spread surfaces with the Mayonnaise. Top with the Yves Meatless cuts and cheeses. Add on the roasted red peppers and arugula. Sprinkle on the oregano. Drizzle on the balsamic vinegar and olive oil. Close sandwiches and cut in half to serve.

Serve with:

- Garden of Eatin ~ Nacho Cheese Tortilla Chips
- Celestial Seasonings ~ Zingers
- Carb Fit Almond Cookies
- Seedless Grapes