



Italian Deli Ciabetta

User Rating: (0 Reviews)

Thin-sliced smoked ham, hard salami, Cotto salami and Italian fontina cheese on a toasted ciabatta roll with red wine vinaigrette, roasted red peppers and marinated artichoke aioli.

Servings: 12

Ingredient	Quantity	Method
Tyson® Deli Slices™ Favorites Smoked Ham, WA, Extra Lean, 0.75 oz. (#17344-2279)	24 slices	Cover the smoked ham completely and hold in the cooler between 32° and 36°F prior to use.
Wilson Foodservice™ Hard Salami Slicing Log (#51284-654)	36 slices	Thin-slice the salami on a slicer (3 slices per 1 oz.); cover completely and hold in the cooler between 32° and 36°F prior to use.
American Favorite® Cotto Salami, Slicing Log (#55625-211)	24 slices	Thin-slice the Cotto salami on a slicer (2 slices per 1 oz.); cover completely and hold in the cooler between 32° and 36°F prior to use.
Marinated Artichoke Aioli (Approximate Yield: 6 oz., 12 each 1/2 oz. portions) Marinated artichoke hearts, quartered, commercially prepared	2-1/2 oz	Marinated Artichoke Aioli 1. Drain the artichoke hearts marinade into a bowl; reserve. Coarse-chop the artichoke hearts. 2. Combine the chopped artichoke hearts and the reserved marinade in a bowl with the light mayonnaise, Dijon mustard and lemon pepper seasoning; stir to blend. Transfer to another container. Cover and hold at or below 40°F.
Light mayonnaise	4 oz	
Dijon mustard	1 tbsp	
Lemon pepper seasoning blend commercially prepared	1/2 tsp	
To Assemble		To Assemble a Single Serving
Ciabatta rolls, split for sandwiches, toasted	12 each	1. Place 1 ciabatta roll on a flat work surface, toasted sides up; drizzle 1 tablespoon (1/2 ounce) of the red wine vinaigrette on the bottom half of the ciabatta roll.
Red wine vinaigrette, commercially prepared	6 oz	2. Top with 2 slices (1 1/2 ounces) of the smoked ham, 3 slices (1 ounce) of the hard salami, 1 slice of the fontina cheese, 2 slices (1 ounce) of the Cotto salami, and 3/4 ounce (4 slices) of the roasted red pepper strips. Spread 1 tablespoon (1/2 ounce) of the marinated artichoke aioli (see recipe) on the top half of the ciabatta roll; close the sandwich.
Fontina cheese slices one-half oz	12 each	
Roasted red peppers, commercially prepared, cut into strips	9 oz	
Serving size: 9 1/4 ounces		Build-at-a-Glance 1 Bottom 1/2 ciabatta roll, toasted 1 T Red wine vinaigrette 2 Slices Smoked ham 3 slices Hard salami 1 slice Fontina cheese 2 Slices Cotto salami 3/4 oz. Roasted red pepper 1 T Marinated artichoke aioli 1 Top 1/2 ciabatta roll, toasted