

Chopped Italian Sandwich by Antonio Cruz Vaamonde



These sandwiches are quick to make, fresh, and packed with flavour, plus there are no right or wrong ingredients – tailor it to your taste. It's the ultimate last-minute meal for any occasion.

Recipe supplied by Antonio Cruz Vaamonde

Ingredients

150 g thinly sliced mortadella

150 g sliced salami

100 g sliced Provolone Dolce

½ cup sun-dried tomatoes

½ cup marinated artichokes, drained

½ cup pitted green olives

1 tbsp balsamic glaze

1 tbsp white wine vinegar

2 freshly baked IGA bread rolls

Method:

1. Roughly chop the mortadella, salami, Provolone, sun-dried tomatoes, artichokes and olives.
2. Transfer everything to a large chopping board or bowl and drizzle over the balsamic glaze and white wine vinegar.
3. Toss or chop everything together until well combined.
4. Slice the freshly baked rolls and generously fill each one with the chopped Italian mixture.
5. Serve immediately and enjoy!