

GUASTELLO'S VILLAGE MARKET

Hearty Italian-Style Sandwich

Serves 4

Ingredients

4 ciabatta rolls, halved lengthwise
Mayonnaise, to taste
2 cups iceberg lettuce, shredded
1 large plump beef steak tomatoes, sliced thin
Kosher salt & freshly ground black pepper, to taste
1 red onion, sliced thin and separated into rings
1 green pepper, seeded and sliced into thin rings
10 ounces whole-milk mozzarella cheese, thinly sliced
12 fresh basil leaves, rinsed and patted dry
1/2 cup black olives, sliced

1/2 pound each (sliced thin at the deli counter)
Hard salami, baked ham, capocollo
Italian vinaigrette (Recipe Below)
Red pepper flakes, to taste

Spread desired amount of mayonnaise on each ciabatta's top and bottom.

Layer the ciabatta bottoms with shredded lettuce, salt and peppered tomato slices, onion and pepper rings, mozzarella, basil leaves, the deli meats, and sliced olives. (NOTE: You can mix-up the order of these ingredients to your liking.)

Drizzle with vinaigrette and sprinkle with red pepper flakes. Cover with the ciabatta tops.

Cut the ciabatta sandwiches in half on the diagonal and wrap in plastic wrap or waxed paper. Take a few books and set on top of the sandwiches to weigh them down and soak in the vinaigrette. Unwrap and enjoy!

ITALIAN VINAIGRETTE: 1/2 cup olive oil, 1/4 cup vinegar, 1 tablespoon sugar, 1/2 teaspoon garlic powder, 1/2 teaspoon Italian seasoning, 1/8 teaspoon coarse ground black pepper, and 1/8 teaspoon salt.

Mix all ingredients in medium bowl with wire whisk until well blended. Cover. Refrigerate until ready to serve. Makes 6 (2-tablespoon) servings. Prep Time: 5 minutes.

Credit: *food.com*