



ITALIAN SUB

An Italian Sub is a hearty sandwich loaded with layers of savory deli meats, crisp lettuce, juicy tomatoes, tangy peppers, and zesty Italian dressing, all on a freshly baked sub roll

Yield: 4 Subs

INGREDIENTS

	Italian dressing
4 Each	RICH'S NO PROOF WHITE SUB ROLL DOUGH (#21988)
8 Slices	Provolone cheese, deli sliced
4 oz	Sliced mortadella
4 oz	Genoa Salami (sliced thin)
4 oz	Capicola (sliced thin)
2 Each	Roma Tomato, sliced
4 C	Iceberg lettuce, shredded
	Hot Giardiniera

DIRECTIONS

- 1 Pan 4 Sub Rolls on a lined sheet pan or sprayed channel pan
- 2 Place Sub Rolls in a refrigerator at 36°F to 39°F for 18-24 hours
- 3 Score Sub Rolls with 3 1/4 inch deep diagonal cuts



- 4 Bake Sub Rolls at 325°F for 12-16 minutes
- 5 Allow Sub Rolls to cool before slicing lengthwise
- 6 Squeeze a liberal amount of the Italian dressing on both side of the Sub Roll
- 7 Layer the Provolone Cheese, Mortadella, Genoa Salami and Capicola on the Sub Roll
- 8 Layer the Tomato, Lettuce and Giardiniera
- 9 Cut in half and serve