



End-of-the-Week Deli Sandwich

SERVINGS 6

PREP TIME 10 min

COOK TIME 20 min

DIRECTIONS

1. Preheat oven to 400°f. Place bread, cut side up, on baking sheet. Mix pesto and mayonnaise in small bowl; spread over both cut sides of bread. Arrange cheese on bottom half of bread. Bake bread halves until lightly toasted, about 10 minutes. Top cheese with meats, then peperoncini, onion, tomatoes, and arugula. Cover with top half of bread. Cut lengthwise in half, then crosswise into 6 sandwiches.

INGREDIENTS

- 1 (1lb) ciabatta, focaccia, or pain rustique, cut horizontally in half
- 1/2 cup pesto or roasted red pepper spread
- 1/4 cup mayonnaise
- 8 thin cheese slices (such as Jack, Swiss, or Havarti)
- 9 ounces assorted deli meats (such as salami, mortadella, prosciutto, ham, and turkey)
- 2/3 cup sliced drained peperoncini or picked jalapeño chiles
- Thinly sliced red onion
- Sliced tomatoes
- Arugula or other lettuce

For a pinch of
Seabra's
flavor...

This sandwich is a favorite in the Bon Appetit Test Kitchen. It's clever way to clean out the fridge