

# Muffuletta Sandwich

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## **Ingredients**

1 8-10-inch loaf Italian bread or Muffuletta  
6 oz. ham, sliced  
4 oz. provolone, sliced  
4 oz. mozzarella, sliced  
2 oz. herb cheese spread  
1/2 cup green olives, pitted and rough chopped  
1/2 cup kalamata olives, pitted and rough chopped  
2 cloves garlic, minced  
1-1 1/2 tablespoon capers, drained and rinsed  
1/2 cup extra-virgin olive oil  
freshly ground black pepper, to taste

## **Directions**

Start by making your olive salad in a large bowl. Combine all olives, garlic, capers and olive oil, then sprinkle with pepper. Set aside and refrigerate for at least 1 hour.

Take your loaf of bread and cut the top off (or cut in half). Hollow out most of the loaf and drizzle the bottom with olive oil, or juices from olive salad.

Start layering your sandwich with olive salad, mozzarella and provolone, slices of ham, and herb cheese spread. Continue with more ham, cheeses and finally, olive spread.

Put the top back on the sandwich, quarter and serve.