

## Jasmin Queen's Muffaletta

Prep Time: 20 minutes

Cook Time: 1 hour

Serves: 8

- 1 8 – 10 inch round loaf Italian bread
- 1 cup mixed pitted olives from Ingles olive bar, roughly chopped
- ¼ cup olive oil
- ½ cup pickled vegetables, such as giardiniera, chopped
- ¼ cup roasted red peppers, chopped
- 2 tbsp. Italian parsley, chopped (optional)
- 2 tbsp. red wine vinegar
- 2 cloves garlic, minced
- 1 tsp. Italian seasoning
- ½ lb. salami, deli sliced
- ½ lb. provolone, deli sliced
- ½ lb. capicola, deli sliced
- ½ lb. smoked mozzarella, deli sliced
- ½ lb. mortadella, deli sliced

1. Divide the bread lengthwise. Scoop out some of the interior to add more room for the ingredients. You can reserve the bread for another use.
2. Combine the olives, oil, pickled vegetables, red peppers, parsley, vinegar, garlic and the Italian Seasoning in a bowl. Stir until mixed.
3. Spread half of the olive tapenade on the bottom half of the bread.
4. Layer the salami, provolone, capicola, mozzarella, and mortadella on the bottom of the bread.
5. Top with the other half of the olive tapenade and the other half of the bread.
6. Wrap the entire loaf in plastic wrap.
7. Place cast iron pan on top of the wrapped sandwich and set aside to rest for 1 hour.
8. After resting, cut the sandwich in to 8 even triangles.

\*\*Tip: You can use the bread you scooped out to make croutons.