italian focaccia sandwich



featured product:
50/50!

this loaded sub is built for sharing! crusty focaccia paired with deli meats and a hearty lettuce crunch—so perfect to stack up and serve to a crowd.

serve as a hearty party spread or enjoy a weeknight dinner with the family.

ingredients

2 handfuls **organicgirl 50/50**
1 batch focaccia bread dough
¼ cup olive oil
40 slices turkey pepperoni
24 slices salami
24 slices chorizo
10 slices provolone cheese
? cup sliced olives

for the vinaigrette:

¼ cup olive oil
1-2 tablespoons red wine vinegar
½ teaspoon garlic powder
¼ teaspoon sea salt
2 teaspoons italian seasoning

directions

instructions:

1. follow the instructions for your focaccia bread dough to shape it in a 9×13 pan.
2. brush the dough with ¼ cup olive oil and make dimples in the dough with your fingers before baking to get a golden crust and signature bubbles.
3. in a small bowl, whisk together ¼ cup olive oil, red wine vinegar, garlic powder, sea salt, and italian seasoning until well combined. set aside.
4. slice the cooled focaccia bread horizontally to create the base and top of your sub.
5. layer the turkey pepperoni, salami, chorizo, and provolone cheese evenly across the bottom half of the bread.
6. add 2 handfuls of 50/50! on top of the meat and cheese layers; top with sliced olives.
7. drizzle a bit of the prepared vinaigrette over the layered meats and cheese and finish with a second slice of the focaccia bread.
8. slice into portions and serve immediately.
   optional: serve the remaining vinaigrette on the side for additional dressing.