DINNERLY

Family Friendly! Garlic Bread Party Sub

with Charcuterie, Mozzarella & Pepperoncini

ca. 20min 2 Servings

Ain't no sub like a garlic bread party sub, 'cause a garlic bread party sub don't stop! You heard us right. This sub is fit for the party of the century because it's piled high atop crisp, buttery garlic bread then stacked with mozzarella, pepperoni, soppresata, and prosciutto. To finish, an oil and vinegar-dressed salad gives a bit of crunch and tang to balance it all out. We've got you covered! (2-p serves 4; 4-p serves 8)

WHAT WE SEND

- 1 pkg ready to heat garlic bread [1,7]
- 1 romaine heart
- 1 red onion
- 1½ oz pepperoncini [17]
- 3¾ oz mozzarella [7]
- 1 tomato on the vine
- 2 oz mayonnaise [3,6]
- 6 oz pkg pork charcuterie trio

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- red wine vinegar (or white wine vinegar)

TOOLS

- rimmed baking sheet

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

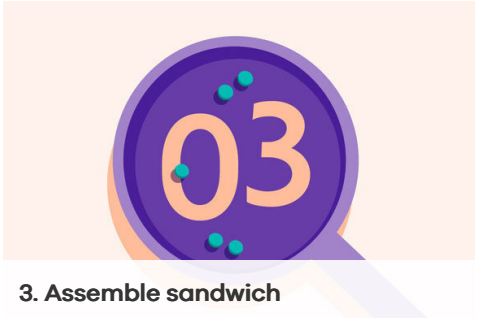
Calories 690kcal, Fat 41g, Carbs 56g, Protein 26g

1. Bake garlic bread

Preheat oven to 425°F with a rack in the center position. Remove **garlic bread** from package and discard oxygen absorber packet. Separate the halves and smooth **garlic-Parmesan spread** evenly on cut sides of bread, if necessary. Place spread-side up on a rimmed baking sheet. Bake on center rack until golden brown, 12–15 minutes.

2. Prep ingredients

Halve **lettuce** lengthwise; thinly slice 1 cup. Thinly slice **¼ cup red onion**. Save remaining lettuce and onion for own use. Add onion to a bowl, cover with water, and soak for 10 minutes; drain well. Thinly slice **pepperoncini** crosswise, if necessary. Cut **mozzarella** and **tomato** into ¼-inch thick slices.

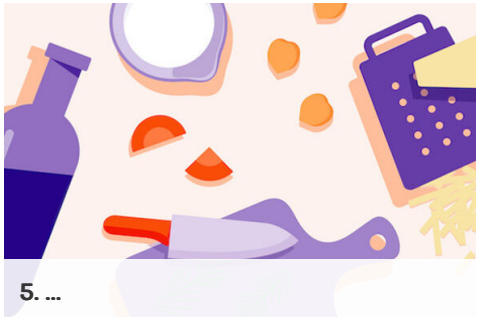


3. Assemble sandwich

Spread **mayonnaise** on cut-sides of **garlic bread**. Arrange **charcuterie** over bottom half of bread. Top with **mozzarella slices**. Season **tomatoes** with **salt** and **pepper**; arrange over mozzarella. To a large bowl, add **lettuce, onions**, and **pepperoncini**. Dress with **oil** and **vinegar**; season with **salt** and **pepper**. Arrange **salad** on top of tomatoes.

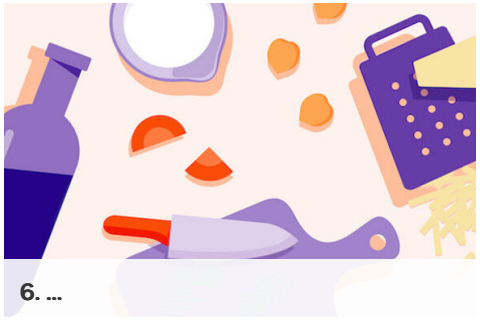
4. Serve

Top **party sub** with top half of **garlic bread**; secure with toothpicks if desired. Cut into sections and serve. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!