



# Italian Pressed Picnic Sandwich



Recipe by Lynfred Brand Ambassador, Laura Lorenz

## Ingredients

### *(marinated onions)*

- ½ large red onion, thinly sliced
- 3 tbsp red wine vinegar
- ¼ cup extra virgin olive oil
- ¼ tsp dried oregano
- ¼ tsp red pepper flakes
- ½ tsp kosher salt
- ¼ tsp dill seed (optional but recommended)

### *(sun-dried tomato aioli)*

- ¾ cup high-quality mayonnaise
- ¼ tsp red wine vinegar
- 2 ½ tbsp sun-dried tomatoes in oil, finely chopped
- ¼ tsp dried oregano
- ½ tbsp oil from the tomatoes

### *(sandwich)*

- 1 ciabatta loaf
- 1 jar whole roasted red peppers, torn into large pieces
- 2 Roma tomatoes, thinly sliced
- 5–6 large fresh basil leaves
- Sliced provolone cheese
- 1 ball of fresh mozzarella, sliced
- Meats of choice (mortadella, Italian salami, and Tuscan herb-seasoned turkey breast work well)
- Arugula
- Salt, pepper, and dried oregano

## Directions

To prepare the onions, whisk all ingredients together and pour over the thinly sliced onions in a shallow dish. Ensure the onions are fully submerged. Cover and refrigerate for 24–48 hours before assembling the sandwich.

To prepare the aioli, whisk all ingredients together until well combined and set aside. This sandwich is best made at least 4 hours in advance. Keep very moist ingredients at least one layer away from the bread to prevent sogginess. Pat the roasted red peppers dry with a paper towel. Lightly pat the tomatoes dry as well, then season them with salt, pepper, and dried oregano. Build the sandwich so each layer is evenly distributed, allowing a slight overhang at the edges to ensure every bite includes all components. Below are the layers in order.

Slice the ciabatta loaf in half lengthwise, then spread the aioli evenly on the inside of both halves. On the bottom half, layer the ingredients as follows:

- Provolone
- Turkey
- Salami
- Tomatoes
- Torn basil leaves
- Mortadella
- Marinated onions, drained
- Mozzarella
- Roasted red peppers
- Arugula

Top with the remaining ciabatta half.

Wrap tightly in plastic wrap and refrigerate. Lightly weigh the sandwich down with a plate and a few cans. When ready to serve, slice and enjoy.

## Tips

*\*This sandwich is also excellent on focaccia. Reduce the refrigeration time to about one hour to prevent the bread from becoming too soft, as focaccia is less dense than ciabatta.*

*\*Additional ingredients that pair well include pesto, sliced olives, or a variety of Italian cured meats.*

