

## Italian Sub Sandwiches

Leaf lettuce, rinsed and torn  
Tomatoes, chopped  
Red onion, sliced  
Drizzle of olive oil  
Drizzle of white wine vinegar  
Parsley, chopped  
Pinch of Garlic, chopped  
Pinch of Basil  
Pinch of dried oregano  
Capicola sausage, sliced  
Genoa salami, sliced  
Prosciutto, sliced  
Provolone cheese  
Bread

### Directions:

1. In a large bowl, toss together the lettuce, tomatoes and onion. In a separate bowl, whisk together the olive oil, white wine vinegar, parsley, garlic, basil, red pepper flakes and oregano. Pour over the salad, and toss to coat evenly.
2. Spread the submarine rolls open, and layer the capicola, salami, prosciutto, and provolone cheese evenly on each roll. Top with some of the salad, and as many pickle slices as desired. Close the rolls and serve.
3. Makes enough for two sandwiches...double recipe for four sandwiches.