

INGREDIENTS	MEASUREMENTS
<b>Tuscan Tomato Vinaigrette Spread</b>	
SupHerb Farms Fresh Frozen Tuscan Tomato Vinaigrette Paste	2 Tbsp
White balsamic vinegar	¼ cup
Olive oil	½ cup
Dijon whole grain mustard	1 Tbsp
<b>Basil Spread</b>	
Mayonnaise	¾ cup
SupHerb Farms Fresh Frozen Basil	2 Tbsp
<b>Sandwich</b>	
Focaccia bread, cooked	1 – 9 x 9”
Prosciutto di Parma	½ pound
Mortadella	½ pound
Coppa	½ pound
Salami	½ pound
Provolone cheese	½ pound
Tomato, sliced beef steak	6 slices
Arugula, fresh	3 cups

### TOMATO VINAIGRETTE DRESSING PREPARATION

1. In a medium mixing bowl, add the SupHerb Farms Fresh Frozen Tuscan Tomato Vinaigrette Paste.
2. Slowly whisk in the olive oil and vinegar.
3. Add mustard.
4. Mix dressing until it is emulsified. Set aside.

### BASIL MAYONNAISE SPREAD PREPARATION

1. Blend the mayonnaise and SupHerb Farms Fresh Frozen Basil in a small mixing bowl. Mix well and set aside.

### SANDWICH PREPARATION

1. Slice the focaccia bread in half, into two – 9 x 9 sections
2. Spread a generous amount of the tomato vinaigrette dressing on the top slice of bread.
3. Spread the basil mayonnaise on the bottom slice of bread.
4. Layer the bottom slice with the meat, followed by the cheese, tomato and arugula.
5. Place top slice of focaccia on top of the arugula.

### TO SERVE

Slice into 12 rectangles. Each serving is 2 pieces.  
Sandwich can be prepared up to 3 hours in advance.