

# Our State eats

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## Hot Italian Subs

*Yield: 2 sandwiches.*

- 4 tablespoons mayonnaise**
- 2 (8-inch) fresh sub rolls, sliced open lengthwise**
- 4 ounces sliced ham**
- 4 ounces sliced salami**
- 4 ounces sliced pepperoni**
- 4 slices provolone cheese**
- 1 cup iceberg lettuce, shredded**
- 1 medium tomato, thinly sliced**
- 2 to 4 slices red onion**
- ¼ cup pickled banana peppers, sliced**
- Extra-virgin olive oil**
- Red wine vinegar**
- ½ teaspoon dried oregano**
- ½ teaspoon ground black pepper**

Preheat oven to 350°.

Spread mayonnaise evenly on inside of rolls. Layer ham, salami, pepperoni, and provolone on bottom of each roll.

Place sandwiches, open-faced, onto a baking sheet and bake for 8 to 10 minutes or until cheese melts and rolls are lightly toasted.

Remove subs from oven. Top each with lettuce, tomato, onion, and banana peppers. Lightly drizzle olive oil and vinegar over top, followed by oregano and pepper. Cover with top of roll, slice sandwich in half, and serve.



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