



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

Mini Muffalettas –

- 2 (16-oz.) jars mixed pickled vegetables**
- 3/4 cup pimiento-stuffed Spanish olives, chopped**
- 2 tablespoons bottled olive oil-and-vinegar dressing**
- 12 small dinner rolls, cut in half**
- 6 Swiss cheese slices, cut in half**
- 12 thin deli ham slices**
- 12 Genoa salami slices**
- 6 provolone cheese slices, cut in half**

**Pulse pickled vegetables in food processor 8 to 10 times or until finely chopped. Stir in olives and dressing.**

**Spread 1 heaping tablespoonful pickled vegetable mixture over cut side of each roll bottom. Top each with 1 Swiss cheese slice half, 1 ham slice, 1 salami slice, 1 provolone cheese slice half, and roll tops. Cover with plastic wrap. Serve immediately, or chill until ready to serve.**

**Note: We tested with Mezzetta Italian Mix Giardiniera pickled vegetables and Newman's Own Olive Oil & Vinegar dressing.**

*Credit: myrecipes.com*