Vegetable Muffaletta Sandwich

Ingredients

Creole Mayonnaise Spread - 2 fl oz
Grilled Zucchini - 4 oz
Grilled Balsamic Yellow Squash - 4 oz
Grilled Eggplant - 4 oz
Grilled Red Peppers - 4 oz
Grilled Red Onions - 2 oz
Grilled Portobello Mushrooms - 4 oz
Green Olives Tapenade (No Mayo) - 4 oz
Cornmeal Ciabatta Bread - 4 ea
Fresh Spinach - 2 oz
Sliced Provolone Cheese 4 oz
Green Onions (Scallions) Chopped 2 fl oz
Dill Pickles Spears

Preparation

Prepare mayonnaise spread, grilled vegetables, tapenade and ciabatta bread per recipes.
Spread 1/2 Tbsp Creole Mayonnaise on heel of roll and 1/2 Tbsp on crown of roll.
Place 1/2 oz spinach on heel of roll.
Top spinach with 1 oz provolone, 1oz zucchini, 1 oz yellow squash, 1 oz eggplant, 1 oz peppers, 1/2 oz onions, 1 oz Portobello.
Top with 1 oz Green Olive Tapenade and 1 TB scallions.
Place crown of roll on sandwich to close. Serve immediately.

Per Portion:

1 ea Ciabatta Roll, oval
1/2 oz fresh spinach
1 oz Grilled or roasted zucchini
1 oz Grilled or roasted eggplant
1 oz Grilled or roasted red onions
1 oz Green Olive Tapenade
1 ea Pickle Spear, as garnish on the side.
1 Tbsp Creole Mayonnaise
1 oz Provolone (1/2 oz per slice)
1 oz Grilled or roasted yellow squash
1 oz Grilled or roasted red peppers
1 oz Grilled or roasted Portobello
1 Tablespoons scallions, chopped

Creole Mayonnaise Spread

Ingredients

Whole Grain Mustard - 2-5/8 tsp Mayonnaise - 3/4 fl oz
Tabasco Sauce - 1/2 tsp

Preparation

Combine mayonnaise, whole grain mustard and Tabasco.
Mix well

Grilled Zucchini

Ingredients

Zucchini – 4 ½ oz
Canola-Olive Oil Blend, 80:20 1 fl oz
Fresh Chopped Garlic - 1/8 tsp
Salt 1/8 - tsp
Ground Pepper-Black - tsp
Balsamic Vinegar

Preparation

Slice zucchini on the bias into 3/8" rounds.
Combine oil, garlic, salt, pepper and balsamic vinegar, mix well.
Toss zucchini with balsamic marinade.
Grill zucchini on each side for 2-3 minutes

Yellow Balsamic Grilled Squash

Ingredients
Yellow Squash 4 ½ oz
Canola-Olive Oil Blend, 80:20 1fl oz
Garlic 1/8 - tsp
Salt 1/8 - tsp
Ground Black Pepper 1 tsp
Balsamic Vinegar

Preparation
Slice squash on the bias into 3/8" rounds.
Combine oil, garlic, salt, pepper and balsamic vinegar, mix well.
Toss squash with balsamic marinade, mix well.
Grill squash on each side for 2-3 minutes.

Grilled Eggplant

Ingredients
Sliced Eggplant- 4 1/8 OZ
Canola-Olive Oil Blend, 80:20 1 fl oz
Chopped Garlic 1/8 tsp
Salt 1/8 tsp
Ground Black Pepper tsp
Balsamic Vinegar 1 tsp

Preparation
Slice eggplant straight into 3/8" rounds.
Combine oil, garlic, salt, pepper and balsamic vinegar, mix well.
Toss eggplant with balsamic marinade, mix well.
Grill eggplant on each side for 2-3 minutes.

Grilled Red Pepper

Ingredients
Red Peppers, Seeded 4 oz
Canola-Olive Oil Blend, 80:20 1 - 5/8 Tbsp
Garlic, Fresh 1/8 - tsp
Salt 1/8 - tsp
Ground Black Pepper - tsp
Balsamic Vinegar 1/4 – Tbsp

Preparation
Remove seeds from peppers, cut quarter lengthwise.
Combine oil, garlic, salt, pepper and balsamic vinegar, mix well.
Toss peppers with balsamic marinade.
Grill peppers on each side until well charred

Grilled Red Onion

Ingredients
Sliced Red Onions 2 oz
Canola Olive Oil Blend, 80:20 2 tsp
Garlic - tsp
Salt - tsp
Ground Black Pepper - tsp
Balsamic Vinegar 1/8

Preparation
Slice onions into 3/8" thick slices.
Combine oil, garlic, salt, pepper and balsamic vinegar, mix well.
Toss onions with balsamic marinade.
Grill onions on each side for 2-3 minutes.

Grilled Portobello Mushrooms

Ingredients
Portobello Mushrooms 5oz
Canola-Olive Oil Blend, 80:20 1 1/8 - Tbsp
Chopped Garlic 1/8 - tsp
Salt 1/8 - tsp
Ground Black Pepper - tsp
Balsamic Vinegar

Preparation
Using a spoon, remove the gills from mushroom caps. Remove stems.
Combine olive oil, garlic, salt, pepper, and balsamic vinegar. Mix well.
Toss mushrooms in balsamic marinade.
Grill each side until marked.

Green Olive Tapenade - (No Mayo)

Ingredients
Green Greek Olives – 3oz
Capers 5/8 oz
Fresh Garlic ¼ oz
Pasteurized Lemon Juice (CONV) 1/4-Tbsp
Olive Oil 1 3/4 - tsp
Ground Black Pepper - 1/8 - tsp
Oregano, Fresh Chopped 1/4 – tsp

Preparation
In a bowl, combine all ingredients, mix well.

CORNMEAL CIABATTA BREAD

Ingredients
Eggs 1
Water 1 tsp
Ciabatta Roll 3.18 oz 4 ea.
Cornmeal 1 – tsp

Preparation
Wisk egg and water to make egg wash.
Brush tops of thawed ciabatta with egg wash.
Dust each ciabatta with 1/4 tsp cornmeal on top of egg wash.
Bake 375 degree oven for 3-4 minutes or until crust is golden brown.

TORTILLA TOMATO SOUP

Ingredients
Yellow Corn Tortilla - (6") 2 ea
Canola-Olive Oil Blend, 80:20 1 1/3 tsp
Diced Yellow Onions - 1 7/8 oz
Garlic 1/4 – Tbsp
Ancho Chili Powder- 1/8 - Tbsp
Chipotle Chili Powder - 1/8 - tsp
Ground Cumin, 1/8 - Tbsp
Canned Tomato Puree- 3 3/4 fl oz
Chopped Cilantro 2 3/4 - tsp
Water - 7/8 pt
Vegetable Bases-3/4 oz
Whole Bay Leaves 1/3 ea
Cornstarch 1/2 oz
Water 3/4 Tbsp
Shredded Mild Cheddar Cheese 1 LB

Preparation
Julienne 1/2 of the tortillas and deep fry until golden brown. Reserve for garnish.
Bake remaining tortillas at 350 degree F. for approximately 10 minutes until crisp. Grind smooth in a food processor.
Heat oil in kettle. Saute onions and garlic until onions are translucent.
Add ancho powder, chipotle powder, and cumin. Saute for 2 minutes.
Add tomato puree and 1/2 of the cilantro.
Add water, base, bay leaves, and ground tortillas. Stir until base is completely dissolved.
Bring to a boil. Reduce heat and simmer for 20-30 minutes.
Combine water and cornstarch to make a slurry. Slowly add to soup, whisking constantly.
Bring soup to a boil. Reduce to a simmer. Simmer 10 minutes.
Stir in remaining cilantro.
NOTE: Remove bay leaves before serving.
At service, garnish with shredded cheese and reserved fried tortilla strips.