



JANUARY 2018

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Suggested Sell Price: \$9.99
Food Cost: \$2.20
Food Cost %: 22%
Profit: \$7.79

INGREDIENTS

- #81286 1ea Amoroso Roll
- #1418 2ea Grande Provo-nello Provolone Cheese (cut in half)
- #35401 2ea Citterio Genoa Salami, sliced thin (cut in half)
- #55663 1.5oz Saval Italian Pork Roast
- #37411 4ea Saval Capicola, sliced thin
- #36358 2oz Saval Prosciuttini, sliced thin
- #91031 1/2Tbsp Sliced pepperoncini, chopped
- #19471 1/2Tbsp Olives, sliced
- #22432 3ea Tomatoes, sliced thin
- #22395 1/4C Arugula
- #22173 1/4C Iceberg, shredded
- #1419 1Tbsp Grande grated parmesan cheese
- 2Tbsp Red wine Vinaigrette**
- #67100 2C Red wine vinegar
- #22147 8ea Garlic cloves, minced
- #22466 1Tbsp Basil, chopped
- #22490 1Tbsp Thyme
- #22480 1Tbsp Oregano
- #21767 1Tbsp Fresh lemon, juiced
- 2Tbsp Red wine- cabernet
- #99557 4Tbsp Honey
- #19443 2Tbsp Dijon mustard
- #68210 3C Corto Olive Oil
- TT Salt and Pepper



primo salad

PRIMO ITALIANO

PROCEDURE

Place the slices of provolone over the opened hoagie roll and toast in oven until cheese has melted. While the bread and cheese are toasting, toss the pepperoncini, olives, red wine vinaigrette, arugula & iceberg in a small bowl. Layer the remaining ingredients on the roll, fill with the tossed salad and sprinkle with parmesan cheese. Ready to serve.

Red Wine Vinaigrette Combine all ingredients except olive oil, salt and pepper in a bowl. Stir to combine, then slowly whisk in the olive oil until emulsified. Can also be done in a Cuisinart. Finish with salt and pepper to taste and store under refrigeration until service.