My interpretation, to make at home.

**2 Servings**

**Prep time: 10 Minutes**

**Ingredients**

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|  | **Step 1** |
| 1 | Loaf of Cuban bread, cut into half. Use one half for 2 sandwiches, save the rest for later. |
|  | Slice almost in half lengthwise, then cut into two pieces. |

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|  | **Step 2 – the meat** |
|  | Thinly sliced salami |
|  | Thinly sliced roast beef |
|  | Thinly sliced turkey |
|  | Apply mustard and mayonnaise to the meat |

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|  | **Step 3 – the cheese** |
|  | Sliced cheddar cheese (not for Cyn) |
|  | Sliced provolone |

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|  | **Step 4 – the veggies** |
|  | Thinly sliced green pepper |
|  | Thinly sliced head lettuce |
|  | Thinly sliced dill pickles |
|  | Thinly sliced tomatoes |

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|  | **Step 5 – more veggies** |
|  | Thinly sliced onions |
|  | Sliced black olives |
|  | Thinly sliced pepperoncini |

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|  | **Step 6 – condiments** |
|  | Red wine vinegar |
|  | Olive oil |
|  | Salt and pepper |
|  | Oregano |

Idea – don’t apply mayo and mustard to bread, may keep meat inside the sandwich.