THE CROWD PLEASER MUFFULETTA

A regionally inspired, fan favorite.. this sharable sandwich is towering with ham, capicola, mortadella, salami and provolone cheese sandwiched between our country white carving loaf .



Yield: 6-8 pieces

© 2026 RICH PRODUCTS CORP. ALL RIGHTS RESERVED • 1-800-356-7094

INGREDIENTS

1/2 C	Stuffed green olives, drained & chopped
1/2 C	Giardiniera pickled blend drained & chopped
1/4 C	Roasted or pickled peppers, drained & chopped
3 tbsp.	chopped red onion
3 tbsp.	Olive oil
2 tbsp.	Red Wine vinegar
1 tbsp.	Fresh Basil, Chopped
1 tbsp.	Fresh parsley, chopped
1 tsp.	Dried oregano
1 Loaf	RICH'S CIABATTA ARTISAN BREAD (#18703)
1/4 lb	Sliced Deli Ham
1/2 lb	Sliced Capicola (hot or sweet)
1/2 lb	Sliced mortadella
1/2 lb	Sliced Genoa Salami
1/2 lb	Sliced aged provolone cheese

DIRECTIONS

1. FOR SPREAD: Mix all together the olives, giardiniera, roasted red peppers, , olive oil, vinegar, basil and oregano in large bowl.
2. FOR SANDWICH: Slice the loaf of bread in half lengthwise and scoop out part of the inner portion of loaf to make room for tapenade. Lay the bread slices down with the insides facing up.
3. Spread the olive tapenade mixture evenly over the inside of bread slices.
4. Layer the bottom of the loaf with all the cold cuts & cheese. Top with the other half of bread and press down to hold fillings in place .
5. Wrap the entire muffuletta sandwich with plastic wrap and set a pan or other weight over the top of the sandwich to lightly press it down. This will let the bread soak up some of the tapenade juices and build a lot of flavors. Set in the refrigerator for at least 1 hour prior to serving,
6. Unwrap the sandwich, using sandwich picks to help divide sandwich into portions slice it into wedge sizes slices. Enjoy!

© 2026 RICH PRODUCTS CORP. ALL RIGHTS RESERVED • 1-800-356-7094