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Individual Muffulettas



[100% Whole Wheat Sandwich Rolls](#)

Individual muffulettas are quick, convenient, make-ahead picnic sandwiches.

Total Time:

15

MIN

Number of Ingredients:

13

Servings:

4

Level:

Medium

Ingredients:

4 Nature's Own 100% Whole Wheat Sandwich Rolls, split

1/2 cup sliced pimiento-stuffed green olives, drained

1/4 cup sliced ripe olives, drained

2 tablespoons capers, drained

1 small garlic clove, minced

1 tablespoon olive oil

1 tablespoon red wine vinegar

1/2 teaspoon dried oregano leaves

4 teaspoons butter, softened

4 slices provolone cheese

1/4 lb thinly sliced salami

1/4 lb thinly sliced ham

8 thin slices tomato

Instructions:

In medium bowl, combine olives, capers, garlic, olive oil, vinegar and oregano; set aside.

Lightly butter cut sides of rolls. Using slotted spoon, spoon half of the olive salad evenly on roll bottoms

Divide cheese, salami, ham and tomato evenly among rolls.

Spoon remaining olive salad over tomato.

Tops sandwiches with top half of rolls.

Serve immediately, or wrap individually in waxed paper and refrigerate for several hours to overnight.

Cooks Notes:

Choose your favorite salami and ham. Mozzarella cheese could also be used. Muffulettas are traditionally made ahead, pressed lightly, wrapped and refrigerated for a few hours so some of the olive salad flavor seeps into the bread. The bread does not become soggy. These can be made, wrapped and refrigerated up to 24 hours ahead of time.

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