

Italian Sub Sliders

Servings: 12 Sliders | **Difficulty:** Easy | **Prep Time:** 15 minutes | **Total Time:** 35 minutes

About the Dish:

These Italian Sub Sliders bring all the best parts of an Italian sub into a shareable, crowd-pleasing bite. Volpi Traditional Prosciutto and Reduced Sodium Italian Dry Salame come together with melty mozzarella and provolone, a sweet-and-spicy contrast of fig preserves and Dijon, and fresh arugula and basil, all finished with golden garlic butter. Perfect for an elevated family lunch, after-practice bites with the team, or a shareable appetizer for your next girls' night.

Ingredients:

- (3 oz) Volpi Prosciutto
- (5 oz) Volpi Reduced Sodium Italian Dry Salame
- (1 – 12ct Pack) Dinner Rolls
- (6 slices) Mozzarella Cheese
- (6 slices) Provolone Cheese
- (1 cup) Baby Arugula
- (1/2 cup) Fresh Basil
- (3 tbsp) Parmesan Cheese, grated
- (1/3 cup) Dijon Mustard
- (1/4 cup) Fig Preserves
- (2 tbsp) Pepperoncini, chopped
- (1/3 cup) Mixed Pitted Olives, chopped
- (3 tbsp) Butter
- (2 tbsp) Italian Seasoning
- (2 tsp) Garlic Powder

Directions:

- 1) Preheat oven to 350°F.
- 2) Slice the rolls in half horizontally, keeping the rolls connected. Place the bottom half on a parchment-lined baking sheet.
- 3) Spread Dijon mustard over one half of the rolls and fig preserves over the other. Top with chopped pepperoncini and olives.
- 4) Layer on the Volpi Traditional Prosciutto, Volpi Reduced Sodium Italian Dry Salame, mozzarella, and provolone. Top with fresh basil and arugula, then place the top half of the rolls over the fillings.
- 5) Mix melted butter with garlic powder and Italian seasoning. Brush generously over the tops of the rolls and sprinkle with additional Italian seasoning.
- 6) Bake for 15 minutes, or until the cheese is melted and the rolls are golden brown. Remove from the oven and finish with a dusting of grated Parmesan and fresh basil leaves.
- 7) Slice into individual sliders and serve warm.