

Skillet Mortadella Dogs

Servings: 4 | Difficulty: Easy | Prep Time: 5 minutes | Total Time: 15 minutes

About the Dish:

Elevate your next tailgate or watch party with these ultra-satisfying Skillet Mortadella Dogs. Rich, savory slices of Volpi Traditional Mortadella are wrapped tightly around a core of smooth provolone cheese, then pan-seared to a golden, crispy perfection. Tucked into warm hot dog buns and finished with a zesty, pickled crunch of giardiniera, this quick street-food mashup is the ultimate game-day bite that will have your crowd cheering for more.

Ingredients:

- (5.5 oz) Volpi Mortadella
- (8 slices) Provolone Cheese
- (1/2 cup) Giardiniera
- (4) Hot Dog Buns

Special Equipment: Toothpicks

Directions:

- 1) Lay out 2 to 4 slices of Volpi Mortadella, overlapping them to create a wide base.
- 2) Add slices of provolone cheese to the center, roll tightly, and secure the seam with toothpicks.
- 3) Cook over medium heat in a skillet, flipping occasionally for 6 to 8 minutes until the mortadella is crispy and the cheese is melted.
- 4) Remove from the skillet and remove the toothpicks before placing the mortadella dogs into hot dog buns. Top each with 2 tablespoons of your giardiniera mix to finish.
- 5) Plate and serve!