



Tailgate Pizza Sub

Prep: 5 minutes

Bake: 20 minutes • Serves: 8

Nonstick cooking spray

- 1 (16-ounce) loaf French baguette bread
- 5 ounces thinly sliced deli pepperoni (about 30 slices)
- 5 ounces thinly sliced deli salami (about 20 slices)
- 8 ounces thinly sliced deli ham (about 10 slices)
- $\frac{3}{4}$ cup pizza sauce
- 1 medium sweet onion, thinly sliced (about 1 cup)
- 2 teaspoons Italian seasoning
- 1 teaspoon crushed red pepper flakes (optional)
- 6 ounces thinly sliced mozzarella cheese (about 8 slices)

1. Preheat oven to 400°. Spray 24-inch-square sheet aluminum foil with nonstick cooking spray. Slice loaf of bread lengthwise, but do not cut all the way through. Evenly layer pepperoni, salami and ham inside bread. With spoon, evenly spread pizza sauce over meats; top with onion, Italian seasoning and pepper flakes, if using, and cheese.

2. Tightly wrap sub in prepared foil. Bake sub 20 to 25 minutes or until cheese melts and sub is heated through.

Approximate nutritional values per serving:

440 Calories, 20g Fat (9g Saturated), 70mg Cholesterol, 1431mg Sodium, 38g Carbohydrates, 2g Fiber, 24g Protein

Chef Tip

Sub can also be cooked in a closed grill over medium-low heat 15 minutes or until cheese melts and sub is heated through.