

Italian Beef Sandwich with Goat Cheese and Roasted Red Peppers

Here's a hearty sandwich that requires no cooking at all—but is loaded with flavourful ingredients and vibrant colours.

Prep Time: 20 minutes

Cook Time: 0 minutes

Total Time: 20 minutes

Serves: 12

Ingredients:

- 1 cup (8 oz) mayonnaise
- 1 cup (8 oz) basil pesto
- 12 Ave Mini Schiacciata, split
- 4 cups (2.6 oz) baby arugula
- 3 cups (1 lb 3.5 oz) thinly sliced roasted red peppers
- 3 lb JMS Beef Pulled Natural F/C
- 1 1/2 cups (6 oz) shaved red onions
- 12 oz Gay Lea Hewitt Goat Cheese, crumbled

Instructions:

1. Stir mayonnaise with pesto. On each bun, layer ingredients in the following order (bottom to top): 3 tbsp pesto mayonnaise, 1/3 cup arugula, 1/4 cup roasted red peppers, 4 oz beef, 2 tbsp shaved red onions and 1 oz goat cheese.
2. Serve immediately or wrap each sandwich individually with plastic wrap and refrigerate for up to 1 day.
3. To Order, 1 portion: Serve fresh, chilled and wrapped, or place in panini press for about 3 minutes or until heated through and lightly toasted.

Tips:

- Add a layer of pickled Italian antipasto vegetables.
- Replace basil pesto with sun-dried tomato pesto or olive tapenade.
- Substitute ricotta, fresh mozzarella or sliced provolone cheese for goat cheese if desired.

Nutrition Facts

Per 1/12 of recipe

Calories 860

Fat 52g

Saturated Fat 15g

Trans Fat 0.5g

Cholesterol 90mg

Sodium 1280mg

Carbohydrate 61g

Fibre 4g

Sugars 5g

Protein 39g