



Pressed Roast Beef Sandwiches

INGREDIENTS

1 (24-oz.) loaf Hy-Vee Bakery sourdough bread
½ cup Hy-Vee apricot preserves
8 oz Di Lusso sliced roast beef
8 oz Di Lusso sliced genoa salami
1 ½ cups baby arugula
¾ cup bottled roasted red bell peppers, drained and chopped
8 oz Soirée goat cheese, sliced

PREPARATION

- 1** Split sourdough bread into 2 sections. Hollow out center of each bread section, leaving a 1-inch-thick shell. Spread inside of bread shells with apricot preserves. In one shell, layer roast beef, salami, baby arugula, red bell peppers, and goat cheese. Top with remaining bread shell.
- 2** Wrap tightly with plastic wrap. Place a cast iron skillet on top of loaf to press it down; chill for 6 to 8 hours.

NUTRITION FACTS

Calories: 380
Total Fat: 18g
Saturated Fat: 8g
Cholesterol: 70mg

Sodium: 1120mg
Carbohydrates: 35g
Fiber: 1g
Sugar: 12g
Protein: 18g