

Cobb Salad Sandwiches

Southern Living Test Kitchen

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Servings: 4

Preparation Time: 15 minutes

Start to Finish Time: 25 minutes

1 loaf (12 ounce) French bread, cut in half horizontally

Avocado Mayonnaise (see recipe under sauces)

6 ounces smoked turkey slices

6 ounces honey-maple ham slices

6 slices (1 ounce) Swiss cheese

8 cooked bacon slices

2 hard cooked eggs, sliced

1 tomato, sliced

2 cups arugula

salt (to taste)

pepper (to taste)

Scoop out the soft bread from the center of each bread half, leaving a 1/2-inch-thick shell to make filling the sandwich easier. (Reserve the soft bread for another use.)

Spread the inside of the bread shells with Avocado Mayonnaise.

Place the turkey slices into the bottom shell.

Place the ham on top of the turkey.

Add the Swiss cheese.

Layer the bacon, eggs and tomato atop the cheese.

Place the arugula over the tomato.

Salt and pepper to taste.

Place the remaining bread shell half on top.

Cut into sandwiches.

Per Serving (excluding unknown items): 959 Calories; 50g Fat (47.4% calories from fat); 59g Protein; 66g Carbohydrate; 4g Dietary Fiber; 156mg Cholesterol; 1138mg Sodium. Exchanges: 4 Grain(Starch); 6 Lean Meat; 1/2 Vegetable; 6 Fat.