

# **Fresh Mozzarella and Turkey Subs with Herb-Marinated 'Maters**

Pam Brandon and Anne-Marie Hodges - Divas of Dish  
Palm Beach Post

**Servings: 2**

*A vegetarian version of this sandwich is also delicious, just omit the turkey.*

## **FOR THE TOMATOES**

**3 tablespoons balsamic vinegar**  
**coarse salt (to taste)**  
**freshly ground black pepper (to taste)**  
**1 tablespoon Dijon-style mustard**  
**1 teaspoon agave syrup**  
**4 tablespoons extra-virgin olive oil**  
**1 teaspoon dried basil**  
**4 small or 2 large tomatoes, cut into thin wedges**  
**10 fresh basil leaves, torn**

## **FOR THE SANDWICH**

**1 small or medium baguette, cut down the middle but not in half**  
**1 loaf fresh mozzarella, thinly sliced**  
**10 slices Genoa salami**  
**1/3 pound roasted or smoked turkey, thinly sliced**

To prepare the tomatoes: In a medium bowl, whisk together the vinegar, salt, pepper, Dijon, agave, oil and dried basil.

Gently toss with the tomatoes and fresh basil.

To make the sandwich: As the tomatoes marinate, layer the cheese along the outside edges of the baguette, then follow with the salami and turkey.

Top with the tomato mixture just before serving.

Baguettes vary in size, so adjust the ingredients accordingly.

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Per Serving (excluding unknown items): 923 Calories; 35g Fat (33.8% calories from fat); 23g Protein; 132g Carbohydrate; 10g Dietary Fiber; 0mg Cholesterol; 1498mg Sodium. Exchanges: 7 1/2 Grain(Starch); 0 Lean Meat; 2 Vegetable; 0 Fruit; 7 Fat; 0 Other Carbohydrates.