



Napoli Salami

MINI SANDWICHES

makes 4

4	brioche slider buns
$\frac{3}{4}$ tbsp	sour cream
$\frac{3}{4}$ tbsp	grainy Dijon mustard
4 slices	provolone dolce
4 slices	tomato
$\frac{1}{2}$ cup	arugula
12 slices	Soleterra d'Italia napoli salami

Slice the brioche slider buns in half.

In a small bowl, mix the sour cream and grainy Dijon mustard.

Spread the mustard onto both sides of the buns. On the bottom half of the bun, layer on the provolone, tomato, arugula and, finally, the Soleterra d'Italia napoli salami. Top the sandwich off with the other half of the bun and enjoy.



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Soleterra d'Italia provides authentic Italian meats made with natural and simple family recipes from the Simonini family of Modena, Italy. You'll love the outstanding quality and taste of our gluten free and lactose free products.