



Bologna and Salami Pizza Sandwich

total time: 8 min | servings: 4 | \$0.75 per serving*

INGREDIENTS

- 8 slices Bar-S Classic Bologna, casing removed
- 2 slices of Bar-S Cotto Salami, casing removed then chopped and pan fried
- 4 tablespoons pizza sauce or marinara pasta sauce
- 6 tablespoons shredded mozzarella cheese
- 4 English muffins, split or 8 slices Italian sandwich bread

GET COOKING

- 1. In a 12-inch nonstick skillet, fry 4 slices of bologna over medium heat for 2 minutes or until golden brown, turning halfway through cooking, remove from skillet. Keep warm.
- 2. Add remaining slices of bologna and fry 1 minute, turn. Divide pizza sauce and cheese evenly among bologna slices, top with reserved bologna. Cook 30 seconds longer or until bottom of bologna is golden brown and cheese melts. Remove from skillet and place on an English muffin half or slice of Italian bread. Top with cotto salami, if desired.

Makes 4 sandwiches