JENNI MARIE'S TEST KITCHEN

www.JMtestkitchen.com

Hot Ham & Cheese Grinders

Makes 2 Sandwiches

Equipment Needed:

- **Cutting Board & Sharp Knife**
- **Small Mixing Bowls**
- **Kitchen Scale**
- **Rubber Spatula for Mixing**
- **Rada Tomato Knife**

Directions:

1). Gather all equipment & ingredients. Hollow out your hoagie buns from the top, being careful not to puncture the bottom or sides. We're turning them into little bread boats.

- ***2 Hoagie Style Buns***

2). Dice ham, 2 slices of cheese, tomato, and parsley, and combine in a small mixing bowl. Add crema and mayo to mixing bowl and stir everything gently to combine. Stuff as much of the mixture into each bun as you can. Cover each bun with a slice of cheese (I used 1.5 slices to cover mine), and place in your air fryer at 350*F until cheese is bubbly and golden brown (8-10 minutes). Alternately, you can cook in a conventional oven at 400*F for 10-15 minutes, or until cheese is bubbly and golden.

- ***4 oz. Thin Sliced Honey Ham (about 8 slices)***
- ***3 oz. Sliced Provolone or Mozzarella Cheese (about 4-5 slices, divided)***
- ***1 Small Tomato, Seeded and Diced***
- ***2 T. Fresh Chopped Parsley***
- ***2 T. Nestle Media Crema or Softened Cream Cheese***
- ***1 T. Real Mayonnaise***

*****You can experiment with many different variations of this sandwich. Here are some other options to consider:***

- ***Club - Ham, Turkey, Bacon, Tomato***
- ***BLT - Bacon, Tomato, Provolone, and top with shredded lettuce after baking***
- ***Italian - Ham, Pepperoni, Salami, Banana Peppers, Tomato, Provolone***
- ***Meatball Sub - Meatballs, Marinara, and Mozzarella Cheese***
- ***Chicken Parmesan – Cooked Diced Chicken Breast, Marinara, Parmesan, Mozzarella***
- ***Vegetarian – Mushrooms, Roasted Red Peppers, Fresh Spinach, Provolone***