

Italian Hot Ham & Cucumber Salad Hoagie with Cheesy Kale Crisps

Team Bruin – Central Hardin High School

Hoagie Ingredients:

6	Sub Bun – whole wheat
12 oz.	Fully Cooked Ham – sliced thin
6 oz.	Provolone Cheese – sliced ultra-thin
1 cup	Italian Salad Dressing
8 tbsp.	Butter
1 tbsp.	Garlic Powder

Cucumber Salad Ingredients:

3	Cucumbers
1	Tomato
¼ cup	Onion – diced fine
¼ cup	Black Olives
1/8 cup	Parmesan Cheese
1 tbsp.	Oregano
¼ tsp	Black Pepper

Cucumber Salad Dressing Ingredients:

¼ cup	Mayonnaise
¼ cup	Sour Cream
¼ cup	Olive Oil
3 tbsp.	Parmesan Cheese – grated
2 tbsp.	Milk
1 ½ tsp	Oregano – fresh, minced
1 ½ tsp	Parsley – fresh, minced
1 clove	Garlic
1/8 tsp	Salt
1/8 tsp	Pepper

Cheesy Kale Crisps

2 cup	Parmesan Cheese , finely shredded
1 cup	Kale , chopped
1 tsp	Garlic , minced
1/8 tsp	Cheyenne Pepper

Instructions:

- For Dressing: Whisk together mayo, sour cream, olive oil, red wine vinegar, parmesan cheese, milk, oregano, parsley and garlic. Add salt and pepper to taste. Makes $\frac{3}{4}$ cup.
- For Salad: Add all ingredients together add dressing and let stand in refrigerator for $\frac{1}{2}$ hour.
- Place sliced ham in a 2 inch pan cover with 1 cup of Italian Salad Dressing, marinate for 20 minutes.
- Melt butter – stir in garlic powder
- Open each sub bun; spread butter mixture on cut surfaces and place buttered surface on parchment lined sheet pan. Bake for 2 minutes on 350 degrees, then remove from oven and turn bread over. On bottom half of bun, place 2oz of ham, and cover with top half of bun. Return to oven and bake until bun is toasted, 5 minutes.
- Take hoagies out of oven place 1 oz. of provolone cheese on top of ham. Place back into 350 degree oven until cheese is melted.
- Top with $\frac{1}{3}$ cup Italian Cucumber Salad before serving.
- Cheesy Kale Crisps: Preheat oven to 400 degrees. Line large sheet pan with parchment paper. Finely grate Parmesan cheese with smallest grate on box grater and place in medium mixing bowl. Remove large stems from Kale leaves and place in food processor. Chop a few seconds until just finely chopped. Do not pulse too long. Add Kale to cheese. Mince 1 clove garlic, add to Kale and cheese. Mix well and place 1 tablespoon amounts evenly on sheet pan. Bake 6-8 minutes until edges are lightly brown.