

November 24, 2012

HUFFPOST TASTE

Turkey Sandwich with Pineapple Salsa

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Taste of Home

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 40 mins total 25 mins prep [Full Screen](#)

Servings

Recipe courtesy of [Taste of Home](#) magazine, November 2011.

Ingredients

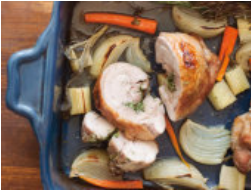
- 1 1/4 cups finely chopped fresh pineapple
- 2 roma tomatoes, finely chopped
- 1/2 cup finely chopped onion
- 1/3 cup minced fresh cilantro
- 1 loaf (1 pound) French bread
- 1 pound thinly sliced cooked turkey
- 6 slices part-skim mozzarella cheese
- **AIOLI:**
- 3/4 cup mayonnaise
- 2 tablespoons lemon juice
- 2 garlic cloves, minced
- 1/2 teaspoon pepper

Directions

1. In a small bowl, combine the pineapple, tomatoes, onion and cilantro; set aside.
2. Cut bread in half horizontally; place cut sides up on an ungreased baking sheet. Bake at 350° for 4-5 minutes or until toasted; remove top half from pan. Layer bottom half with turkey and cheese. Bake 10-13 minutes longer or until turkey is heated through and cheese is melted.
3. Meanwhile, combine the aioli ingredients in a small bowl. Carefully spread over cheese; top with salsa. Replace bread top; cut into six slices.

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