

# Turkey and Provolone Pan Bagnat

*(This Southern French-style sandwich means “moist bread.”)*

¼ c. olive oil  
2 garlic cloves, minced  
1 Bella Bru baguette  
12 oz. Diestel smoked turkey slices  
2 red bell peppers, roasted  
2 c. marinated artichoke hearts  
6 oz. imported Provolone cheese, sliced

1. Mix oil and garlic in bowl. Cut baguette in half horizontally. Hollow out inside of both bread halves, leaving half-inch thick sides. Brush inside of bread halves with garlic oil. Place turkey slices evenly over bottom half.

2. Top with cheese, red bell peppers and artichoke hearts, pressing down to compact. Top with remaining bread half; press together. Wrap bread tightly in plastic wrap or foil. Refrigerate for at least one hour or up to one day. Cut bread crosswise into 2-inch segments.

Nutrition (per serving for 8 servings): 389 calories; 39% calories from fat; 17.1g total fat; 43.6mg cholesterol; 767.0mg sodium; 253.4mg potassium; 34.7g carbohydrates; 4.3g fiber; 0.6g sugar; 22.9g protein.