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Muffuletta ·

Muffuletta is a type of sandwich that originated in New Orleans. It is made with a round loaf of bread filled with various Italian cold cuts, cheese, and olive salad. The sandwich is known for its unique flavor and is often served as a popular street food in the city.

Recipe Type: Standard	Prep Time: 15 mins
Cook Time: N/A	Total Time: 15 mins
Recipe Yield: 500 grams	Number of Servings: 4
Serving Size: 125 g	

Ingredients

500 g	round loaf of bread
200 g	italian cold cuts (salami, ham, mortadella)
200 g	Provolone Cheese
100 g	olive salad

Directions

Step 1



Slice the round loaf of bread in half horizontally.

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Spreading

Spread the olive salad on the bottom half of the bread.

Prep Time: 2 mins

Cook Time: 0 mins

Step 3

Layering

Layer the Italian cold cuts and provolone cheese on top of the olive salad.

Prep Time: 3 mins

Cook Time: 0 mins

Step 4



Cover with the top half of the bread and press down firmly.

Prep Time: 1 mins

Cook Time: 0 mins

Step 5

Cut, serving

Cut the sandwich into quarters and serve.

Prep Time: 1 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 400 kcal

Fat: 25 g

Protein: 20 g

Carbohydrates: 30 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	20 g	117.65%	117.65%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	30 g	54.55%	60%
Fibers	2 g	5.26%	8%
Sugars	2 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	8 g	N/A	N/A
Saturated Fat	10 g	45.45%	58.82%
Fat	25 g	89.29%	100%
Cholesterol	50 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
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Vitamin A	10 iu	1.11%	1.43%
Vitamin C	6 mg	6.67%	8%
Vitamin B6	0 mg	0%	0%
Vitamin B12	1 mcg	41.67%	41.67%
Vitamin E	4 mg	26.67%	26.67%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	1000 mg	43.48%	43.48%
Calcium	20 mg	2%	2%
Iron	10 mg	125%	55.56%
Potassium	200 mg	5.88%	7.69%
Zinc	2 mg	18.18%	25%
Selenium	10 mcg	18.18%	18.18%

Recipe Attributes

 Cuisines

 Italian
 American
 German
 Middle Eastern

 Course
 Breads
 Salads
 Main Dishes
 Side Dishes
 Sauces & Dressings

Cultural
Chinese New Year
Kitchen Tools
Slow Cooker
Cooking Method
Carbonating Whipping Cutting Cut Mixing Resting Plating Serving
Cooking
Meal Type
Lunch Dinner Snack
Difficulty Level
Easy

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