

Roasted Turkey Aioli Sandwich

Makes 1 sandwich

Need a mouth-watering answer to Thanksgiving's leftovers? Caramelized beautifully, this roasted sandwich will give you a reason to continue the feast.

Ingredients

- 1 ea. 4X6-in. piece of [Focaccia](#), sliced horizontally
- 3 Tbsp. basil aioli
- 6 oz. roasted turkey breast, thinly sliced
- 2 oz. roasted leek greens
- 2 oz. mozzarella/provolone blend cheese (we suggest Grande brand)
- 1 Tbsp. extra virgin olive oil.

Method

Oven Temperature: 570-600 degrees

- Spread basil aioli on the bottom piece of focaccia, then layer the turkey breast, leeks, and cheese on top.
- Set the open face sandwich on a sizzle platter or baking sheet. Drizzle the inside of the sandwich top with olive oil and set it face up next to the assembled sandwich. Move the sandwich and sandwich top into the finishing zone of the oven. Cook until the cheese begins to melt and caramelize, rotating once so the sandwich cooks evenly.
- Remove the sandwich from the oven and place the sandwich top on the assembled sandwich. Serve warm.

