



Aunt Nellie's[®]

PICNIC-WICHES WITH GREEK ARTICHOKE BEET SALAD

SERVES: Makes 6 SERVINGS

PREP TIME: 30 MINUTES

CHILL TIME: UP TO 4 HOURS

INGREDIENTS

- 1 jar (16 ounces) Aunt Nellie's Sliced Pickled Beets
- 1 jar (about 6 ounces) marinated artichoke hearts
- 1/2 cup pitted kalamata or ripe olives, sliced
- 3 tablespoons sliced green onions
- Freshly ground black pepper to taste
- 6 romaine lettuce leaves
- 1 pound thinly sliced deli turkey
- 6 ciabatta or sandwich rolls, sliced horizontally in half
- 1/3 cup crumbled feta cheese
- 1/4 cup pine nuts, toasted

INSTRUCTIONS

1. Drain beets and artichoke hearts, reserving 1/4 cup liquid from each. Coarsely chop beets and artichoke hearts. Combine beets, artichokes, olives and green onions in medium bowl; set aside.
2. Whisk together reserved beet and artichoke liquids in small bowl. Pour over beet mixture; toss gently to coat. Season with black pepper, if desired.

3. Layer lettuce and turkey on bottom halves of rolls. Top with relish, feta cheese and pine nuts. Top with remaining halves of rolls. Wrap tightly; chill up to 4 hours until ready to serve. Serve with remaining relish.
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FIND IT ONLINE:

<https://auntnellies.com/picnic-wiches-with-greek-artichoke-beet-salad/>

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