



# Double-Stacked Oven Grinder

**PREP TIME:** 10 minutes

**MAKES:** 1 serving

## WHAT YOU NEED

- 1 Tbsp. KRAFT Real Mayo Mayonnaise
- 2 tsp. KRAFT Grated Parmesan Cheese
- 1 submarine roll, split
- 3 slices OSCAR MAYER Deli Fresh Oven Roasted Turkey Breast
- 3 slices OSCAR MAYER Deli Fresh Slow Roasted Roast Beef
- 1 KRAFT Big Slice Pepper Jack Cheese Slice
- 2 slices tomato
- 1/4 cup shredded lettuce



## Nutrition Information Per Serving:

480 calories, 24g total fat, 8g saturated fat, 55mg cholesterol, 1160mg sodium, 41g carbohydrate, 3g dietary fiber, 1g sugars, 23g protein, 10%DV vitamin A, 4%DV vitamin C, 30%DV calcium, 15%DV iron.

## MAKE IT

**HEAT** broiler.

**MIX** mayo and Parmesan; spread onto cut sides of roll. Place, cut-sides up, in shallow pan. Broil 2 min. or until golden brown.

**STACK** meats on microwaveable plate; top with cheese. Microwave on HIGH 30 sec. or until cheese is melted. Place on bottom half of roll.

**COVER** with tomatoes, lettuce and top of roll.

## SERVING SUGGESTION

Serve with a mixed green salad and your favorite fresh fruit to round out the meal.

## SPECIAL EXTRA

Add 1/2 tsp. garlic powder to mayo mixture before spreading onto roll.