

CopyCat Panera Bread Sierra Turkey Sandwich

Ingredients

$\frac{1}{2}$ cup mayonnaise
1 tbsp brown sugar
1 tbsp barbecue sauce
1 can piquillo peppers, 3 oz, drained
 $1\frac{1}{2}$ tbsp lemon juice, or lime juice, freshly squeezed
1 Asiago cheese focaccia, or plain focaccia, split
3 slices smoked turkey ham, sliced thin
3 oz red onions, sliced very thin
3 cups romaine lettuce, sliced thinly

Directions

Preheat oven to 400 degrees F.

In a medium bowl, blend the mayonnaise, sugar, barbecue sauce, piquillo peppers, and lime juice together. Set aside.

Toast bread in the oven until warm & crispy.

Spread 2 tablespoons of mixed dressing evenly on both split pieces of focaccia.

Top the bottom split with turkey ham and red onion slices. Lightly cover it with greens, then place the top of focaccia and press down gently.