

# Andro's Roasted Turkey Sandwich with Grapes and Cranberry Aioli



## 1 Serving

**Prep:** 10 mins

**Cook:** 3 mins (optional)

**Difficulty:** 1 of 5

**Supplies:** Saute pan, oven, sheet tray, cutting board, small bowl, kitchen spoon, chef's knife

**Best served alongside your favorite chips or a simple salad**

## Ingredients

- 1 ea - Torpedo Roll (we recommend Dutch Crunch)
- 4 oz - Deli Turkey, Sliced (Vegan: use Tofurkey Deli Slices)
- 2 oz - Swiss Cheese, Sliced (Vegan: use Chao Slices)
- 1 oz - Cranberry Sauce (Use your favorite brand or simply make it with Cranberries, Sugar, a touch of water, and a fresh squeeze of Orange juice)
- 1 oz - Mayonnaise (Vegan: use Just Mayo or Vegemaise)
- 2 ea - Butter Lettuce Leaves, washed
- ¼ cup - Red Seedless Grapes, washed, and sliced

## Directions

1. Slice the torpedo roll, and toast in the oven or toaster as desired.
2. In a small bowl, mix the cranberry sauce with mayonnaise.
3. Spread the cranberry and mayonnaise mix, on both sides of the bread.
4. Layer the grapes, turkey, cheese, and lettuce.
5. Top the sandwich, cut in half, and enjoy.