**Veggie Delight Subway at Home**

Servings: 2

Prep Time: 15 Minutes

Cook Time: 0 Minutes

Total Time: 30 Minutes

Equipment Needed:

Bread Knife, Butter Knife

Ingredients:

* 2 whole wheat sandwich rolls or sliced bread
* Lettuce leaves
* Fresh spinach
* Cucumber, thinly sliced
* Pickles (Claussen or Grillo's), sliced
* Black olives, sliced
* Tomatoes, sliced
* Bell peppers, sliced
* Red onions, thinly sliced
* Mild banana peppers, sliced
* Vegan mayonnaise (optional)
* Fried onions
* Tofurky deli slices
* Mustard (optional)
* Italian seasoning
* Olive oil
* Salt, to taste

Directions:

* Prepare the Bread:
  + Using a bread knife, carefully slice the Subway-style bread loaf open lengthwise, but do not cut all the way through. It should remain attached on one side to hold the ingredients.
  + If using, spread a thin layer of vegan mayonnaise inside the bread.
* Add the Protein:
  + Layer Tofurky deli slices over the vegetables.
* Add Vegetables:
  + Layer cucumber, pickles, black olives, tomatoes, bell peppers, red onions, and banana peppers inside the sandwich.
* Layer the Greens:
  + Add a layer of lettuce and spinach on next.
* Add the Crunch:
  + Sprinkle fried onions for an added crunch.
* Season & Finish:
  + Drizzle olive oil lightly over the toppings.
  + Sprinkle Italian seasoning and a pinch of salt.
  + If desired, add mustard for extra flavor.
* Close & Serve:
  + Gently press the sandwich closed, using the bread knife in place to guide the fillings, ensuring all ingredients stay in place.
  + Slice in half and serve immediately.

Enjoy your fresh, flavorful plant-based deli sandwich! 🥪✨