



Palatable

K-Mart Subs

🕒 Prep: 15m · Total: 15m



Ingredients

- 4 Sub rolls
- 1 White onion, sliced very thin
- 1 Bag Shredded Lettuce
- 2 tomatoes, Sliced Thin
- Yellow mild banana peppers
- Dill pickles, Sliced Thin
- Yellow mustard
- 6 slices Oscar Mayer salami
- 6 slices Oscar Mayer thin sliced bologna
- 6 slices Oscar Mayer thin sliced honey-roasted ham
- 4 slices Kraft American cheese (not the individually wrapped ones)

Instructions

1. Un-fold and Lay Out Buns
2. Squirt generous amount of mustard on both halves of bun
3. Grab a handful of shredded lettuce and sprinkle on top of mustard.
4. Place 3 thin slices of salami on Each Bun
5. Place 3 thin slices bologna on Each Bun
6. Place 3 thin slices of ham on Each Bun
7. Place 2 slices of American cheese on Each Bun
8. Place 2-3 thin white onion rings on Each Bun
9. Place 2 thin sliced tomatoes on Each Bun
10. Place 3-4 dill pickle slices on Each Bun
11. Place 3-4 banana peppers on Each Bun
12. Fold and Stuff into plastic sack or wrap in cellophane.
13. Let sit in the fridge for a couple hours. For authentic taste, let sit in the fridge overnight.