

CAFE THOMPSON RECIPE

CREOLE VEGETABLE AND OLIVE SALAD PO'BOY

New Orleans-inspired flavors. This is a hearty sandwich served on a French baguette. Its core identity comes from the Creole Olive Salad, a briny, tangy relish made of chopped olives, capers and giardiniera, and a medley of roasted vegetables.

SERVES 6



INGREDIENTS

Creole Seasoning

- 1/2 teaspoon garlic powder
- 1/2 teaspoon black pepper
- 1/2 teaspoon onion powder
- 1/2 teaspoon cayenne
- 1/2 teaspoon black pepper
- 1/2 teaspoon paprika
- 1/2 teaspoon dried oregano
- 1/2 teaspoon dried thyme
- 1/2 teaspoon salt
- 6 French baguettes

- 6 each portobello mushrooms, sliced
- 3 red peppers, sliced
- 1/4 cup olive oil
- 1 bunch asparagus
- 2 red onions, sliced
- 1 cup olives
- 1 tablespoon capers
- 1/4 cup giardiniera

DIRECTIONS

Preheat the oven to 350 F.

In a bowl, mix the Creole seasoning and portobello mushrooms, red peppers, olive oil, asparagus and red onions. Add the vegetables to a sheet pan and cook for 20 minutes. Set aside.

In a bowl, mix the olives, capers and giardiniera.

Assembly: Split the rolls lengthwise and add the vegetables and olives mix.

Side dish

Fried Plantain

