**Crunchy Turkey Melt**

Serves 12

3 (3 oz.) square ciabatta bread

1.5 lbs. deli turkey

1/3 C. Spanish onions, chopped

1/3 C. celery, chopped

1 C. mayonnaise

1 ½ tsp. salad mustard

1 tsp. black pepper

1 ½ C. crinkle cut dill pickle chips

½ C. shredded yellow cheddar cheese

½ C. shredded mozzarella, provolone, cheddar blend

1. Preheat oven to 450 degrees.
2. Slice ciabatta in half lengthwise and also width-wise . One piece of bread makes 4 open faced sandwiches.
3. Chop deli turkey, onions and celery then mix with mayo, mustard and pepper to make turkey salad.
4. Arrange 6 pickle slices on each piece of bread. Scoop 4 oz. of the turkey salad mixture on top.
5. Top with cheese blend. (Note: do not mix shredded cheese into the turkey salad. This is not an appropriate modification.)
6. Bake for 10-15 minutes.