

Eat Happy Kitchen

Anna Vocino

FRIED MORTADELLA SANDWICH

(Makes 2 sandwiches)

- 2/3 cup full fat cottage cheese
- 1/4 cup crushed pork rinds
- 2 eggs
- 1/8 teaspoon garlic powder
- 1/8 teaspoon salt
- 1/8 teaspoon freshly ground black pepper
- Butter for frying
- 12 slices of thin sliced mortadella (6 slices per sandwich)
- Ball of fresh mozzarella, sliced thinly
- Mayonnaise
- Dijon mustard
- Pesto

Whisk together the cottage cheese, pork rinds, eggs, garlic powder, salt, and black pepper. Heat the butter to medium high heat in a nonstick frying pan until hot and bubbling. Scoop four even portions of the mixture onto the pan, using a spatula to flatten it out into four 4" circles. Fry on each side until cooked through, about 3-4 minutes per side. Remove the bread discs from heat onto a paper towel, leaving the pan on the heat.

Fry 6 of the slices of mortadella until crispy, flipping halfway through (about 2 minutes per side), then remove them from the heat and repeat with the remaining 6 slices. Turn the stove off but leave the pan on the burner. Quickly fry the mozzarella slices for 15-30 seconds per side just to soften them and remove the slices from the pan.

Spread the mayonnaise and Dijon mustard on the bread slices, top with fried mortadella and mozzarella, then slap a big dollop of pesto on top. Press the sandwich together, slice in half, and serve immediately.

**Recipe originally published for Substack newsletter subscribers at annavocino.substack.com.*

HOMEMADE TZATZIKI

(Yields 2.5 cups)

- 5 Persian cucumbers or 1 large English cucumber, roughly peeled and chopped
- 1 tablespoon fresh dill, chopped
- 1 garlic clove, chopped
- 2 tablespoons lemon juice
- 2 teaspoons salt
- 2 cups plain, full fat Greek yogurt
- Salt and pepper

Lay the cucumber pieces on a flat surface. Lightly season them with salt and let them sit for 10 minutes to draw out excess water. Dab the cucumbers dry with a paper towel. In a food processor or Vitamix, combine the cucumber pieces, dill, garlic, lemon juice, and salt. Pulse until blended but chunky, then pour the contents into a mixing bowl. Whisk in the Greek yogurt, combining well. Serve alongside Rafik's Lamb Lollies, any grilled meat or veggies, or use as a dip with Almond Flour Pita Chips (see p. 10, *Eat Happy*).

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