



Antipasto Salad

Savannah · 28/09/2024



Prep Time

10

Difficult

Medium

Servings

N/A

Description

This antipasto salad is colorful and easy to make. After searching for a recipe for an antipasto salad that I had envisioned in my head, I gave up and just decided to create one myself. I made this dish for a party and everyone couldn't stop talking about it. The ratio of meat, cheese, and veggies can be adjusted to taste.

Ingredients

- 8 ounces Genoa salami
- cut into bite-size pieces - 8 ounces sopressata or other hard salami
- cut into bite-size pieces - 8 ounces sharp provolone cheese
- cut into bite-size pieces - 8 ounces fresh mozzarella cheese
- cut into bite-size pieces - 2 large tomatoes
- cut into bite-size pieces - 1 (14 ounce) can artichokes
- drained and cut into bite-size pieces - ½ (12 ounce) jar roasted red peppers - ½ cup pitted and coarsely chopped Kalamata olives - ¼ cup pitted and chopped green olives - 1 tablespoon extra-virgin olive oil - 3 tablespoons red wine vinegar - freshly-ground black pepper
- to taste - ¼ cup fresh basil leaves

Instructions

1. Combine Genoa and soppressata salamis
2. provolone
3. mozzarella
4. tomatoes
5. and artichokes in a bowl. Slice roasted red peppers and add them to the bowl with about 3 tablespoons juice from the red pepper jar. Mix in chopped olives. Drizzle olive oil over salami mixture
6. followed by red wine vinegar. Season with pepper. Mix thoroughly. Store in the refrigerator until serving time. Before serving
7. tear fresh basil leaves into bite-sized pieces and fold them into salad. Recipe Tip You can use marinated artichokes instead of water-packed ones if desired.