

Antipasto Salad

This recipe is just a suggestion. You can literally put anything in this. Often I use leftovers, like roasted chicken or ham, steamed broccoli and other veggies, etc. It's easy, healthy, and just gets better as it sits in the fridge. Use your favorite Italian dressing or try the one below.



1 pound fusilli or other pasta, cooked and drained
1/2 cup hard salami, cut into strips (about 3 ounces)
1/2 cup smoked turkey, cut into strips (about 3 ounces)
1/2 cup provolone cheese, cut into strips
1/4 cup grated Asiago or Parmesan cheese
1/4 cup *each* black and green olives, sliced
3 tablespoons roasted red peppers, cut into strips
2 to 3 sliced scallions
salt & pepper to taste
Italian dressing of your choice, to taste
Fresh herbs of your choice (like parsley, basil or dill)

Red Wine Vinaigrette

1/4 cup red wine vinegar
1 clove garlic
1 tablespoon Dijon mustard
1/4 teaspoon *each* dried basil and dried oregano
1/2 teaspoon salt
1/2 teaspoon black pepper
3/4 cup extra-virgin olive oil

Just toss everything together and refrigerate for an hour.

All recipes are available to download from our website!