



### **Tossed Muffuletta Salad**

Inspired by Sara Mouton and her book Everyday Family Dinners

#### **Salad Dressing:**

- 1/4 cup red wine vinegar
- 2 tablespoons olive brine (from olive jar)
- 2 teaspoons sugar
- 1/2 teaspoon kosher salt
- 1/4 cup olive oil
- 1 cup pimiento-stuffed green olives, drained
- 3/4 cup drained giardiniera pickled vegetable salad

#### **Salad:**

- 5 ounces rustic bread, crusts removed
- 3 Tablespoons olive or garlic flavored olive oil
- 1 cup fresh small broccoli florets
- 1/4 pound sliced mortadella
- 1/4 pound sliced cooked capocollo ham
- 1/4 pound sliced provolone cheese
- 1/4 pound sliced salami
- 4 cups thinly sliced romaine lettuce

Preheat oven to 350 degree F.

**Prepare the salad dressing:** In a medium sized bowl, combine vinegar, olive brine, sugar, and salt; stir to dissolve sugar and salt. Gradually whisk in 1/4 cup olive oil until well combined.

In a food processor, combine olives and drained giardiniera pickled vegetable salad' process several times until about 1/2 inch pieces. Stir the olive mixture into the dressing. Set aside.

Cut the bread into 3/4 inch cubes. Toss with about 3 Tablespoons olive oil to coat evenly. Place in a single layer in a rimmed baking pan. Bake in preheated 350 degree F oven for about 7 to 9 minutes or golden on the edges. Remove; set aside to cool.

Cook the broccoli florets in small microwaveable bowl on high power for about 1 minute or crisp tender. Remove; set aside.

Stack the mortadella, capocola ham, provolone cheese, and salami; cut into bite size pieces. Toss with prepared salad dressing in a very large bowl.

Add the crisp bread cubes, broccoli, and lettuce. Toss well and serve immediately.

Serves: about 6

Preparation time: about 40 minutes

**About the Recipe:** The Muffuletta is a classic New Orleans sandwich stuffed with flavorful deli cold cuts and cheese. The rich olive dressing and crisp bread make this a real winner. In this recipe, all the flavors combine together with baked bread croutons. It is a perfect salad for a party. Toss in the bread croutons, broccoli, and lettuce just before serving.