



### **Tuscan Waldorf Style Antipasto**

*A first course Italian starter for a meal*

1/2 cup diced (each) celery; cored apples

1/4 cup coarse broken walnuts

1/4 cup seedless red grapes, halved

1 teaspoon fresh lemon juice

1/4 cup mayonnaise

1 teaspoon basil pesto

2 teaspoons balsamic vinegar, divided

1 (8.8 oz.) package garlic naan flatbread

2 Tablespoons red pepper jelly

6 Tablespoons chopped walnuts

4 to 6 butter lettuce leaves

6 thin slices Italian beef or prosciutto

4 ounces Burrata cheese

**Garnish:** 2 basil sprigs; 2 small cluster red grapes

**Prepare Apple Walnut Salad:** In a medium sized bowl, combine celery, apples, broken walnuts, grapes, lemon juice, mayonnaise, and pesto. Cover bowl with plastic wrap. Place in refrigerator to chill.

**Warm Flatbreads:** Heat 12-inch nonstick skillet on medium until hot. Place balsamic vinegar in spray bottle for easier application. Lightly spray all sides of flatbread with vinegar before warming. Cook one fresh bread at a time about 2 to 3 minutes, warming both sides. Repeat with remaining flatbread.

**Melt Jelly:** In a small microwaveable bowl, cook jelly on high power for 15 seconds or until melted; stir in chopped walnuts to coat. Spread underside of each bread with glazed walnuts and jelly.

**To Serve:** Prepare 2 plates. For each: Place one flatbread walnut side up on a large plate, arrange 2 to 3 lettuce leaves, beef, or prosciutto slices, 2-ounce wedge burrata cheese, and spoon about 3/4 cup waldorf salad over flatbread. Lightly spray finished dish with balsamic vinegar as desired. Serve open face style as first course or cut into slices for a sharing first course. Garnish plates with fresh basil sprig and cluster of grapes as desired. Serves: 2

**About the Recipe:** Traveling to Italy, we were treated to the most delicious first course flatbreads for sharing before dinner, which inspired this recipe. It has a Tuscan twist, featuring pesto flavored Waldorf Salad. It's accompanied with warm peppered walnut glazed flatbread, oozing creamy cheese, and flavorful Italian meat. Magnifico!

### **What is an Antipasto and why is it a comfort food?**

It is the traditional first course of a formal Italian meal. Some even call it a starter or an appetizer. The ingredients will vary greatly according to regional cuisine, and may include fish, cured meats, mushrooms, or cheeses. It is meant to engage and stimulate all five senses and served at the beginning of a meal.