



### **Warm Antipasto Zucchini Zoodle Salad**

*It's a double delight – an antipasto and a salad*

- 1 shallot, peeled, thinly sliced
  - 2 Tablespoons chopped golden pepperoncini
  - 1/4 cup pitted kalamata olives
  - 1/4 cup pimiento stuffed olives
  - 1/4 cup sun-dried tomato strips in oil, halved
  - 1-1/4 ounces provolone cheese, cut into squares
  - 2 ounces prosciutto or salami, cut into strips
  - 1/3 cup roasted red bell pepper strips, halved
  - 1 cup Ciliegine cheese balls, halved
  - 1 Tablespoon red wine vinegar
  - 1 Tablespoon lemon juice
  - 2 Tablespoons olive oil
  - 1 teaspoon oregano
  - 1/4 teaspoon ground black pepper
  - 3 medium zucchini, peeled in wide strips (4 cups)
  - 3 Tablespoons basil pesto
- Garnish:** fresh basil leaves as desired

**Combine Antipasto Mixture:** In a large bowl, stir shallots, pepperoncini, kalamata olives, stuffed olives, sun dried tomato strips, provolone cheese, salami or ham, and red pepper strips. Stir in sliced cheese balls; set aside.

**Prepare Light Dressing:** In a small bowl, whisk together vinegar, lemon juice, olive oil, oregano, and black pepper. Pour over olive mixture, toss lightly; set aside.

**Cook Zucchini Strips (Zoodles)** Place zucchini strips in microwave safe bowl; microwave on high power for 1 to 2 minutes until noodles soften to al dente stage. Remove from microwave; drain off any liquid. Place zucchini strips on paper towels to pat dry. Stir in pesto, coating zucchini strips. Add to the reserved antipasto olive mixture; toss lightly to combine.

**To Serve:** Place on serving platter; garnish with fresh basil leaves.

Yield: Serve warm or room temperature Serves: 4.

**About the Recipe:** The salad is an explosion of vibrant flavors, pickled peppers, cured meat, salty olives, savory tomatoes, and creamy cheese.

They are stirred into a fresh warm crunchy salad of zucchini sliced noodles and zesty pesto. It's perfect as a light supper with slices of artisan bread or warm muffins.

#### **How to make Zucchini Zoodles:**

**Using a Spiralizer:** Begin by trimming off the ends of the zucchini. Align your zucchini sideways so its end meets the blade. Then poke the claw insert into the opposite end of the vegetable so it's held steadily in place. Crank the handle and apply light pressure, feeding the zucchini into the grating blades. Keep turning until the zucchini is completely spiralized.

The blade used will determine if the strips are wide or narrow.

**Use a Vegetable Peeler.** Apply light pressure with a vegetable peeler along the sides of the zucchini but not the core. You will end up with wide, fettuccine-like slices.

**Cooking Tip:** With all the above methods, be sure to omit the soft seeded core of the zucchini or your zoodles will end up soft and mushy.

**For More Information See:** <https://www.tasteofhome.com/article/how-to-make-zucchini-noodles-with-or-without-a-spiralizer/>