



### **Italian Antipasto Salad**

*Looking for a great party salad that is easy to make and delicious*

- 5 ounces baby spinach, stems removed
- 10 ounces petite medley multi-colored cherry tomatoes, halved
- 6 ounces fresh Ciliegine mozzarella, drained, halved
- 1/2 cup (2 ounces) chopped pepperoni slices
- 1/2 cup (2 ounces) chopped salami slices
- 1/4 cup chopped green onions
- 1/3 cup chopped yellow bell peppers
- 1/3 cup chopped red bell peppers
- 1/4 cup chopped pepperoncini peppers

### **Fresh Italian Lemon Dressing**

- 1/4 cup olive oil
- 2 Tablespoons fresh lemon juice
- 1/2 teaspoon Italian seasoning
- Salt; Ground black pepper to taste

**Garnish:** 2 to 3 Tablespoon shredded Parmesan cheese  
Garlic Croutons as desired

**Combine Salad Ingredients:** In a salad bowl, combine first 9 salad ingredients.

**Prepare Salad Dressing:** In a small bowl, whisk all salad dressing ingredients together.

**To Serve:** Toss salad with salad dressing right before serving. Season with salt and black pepper to taste. Toss with shredded Parmesan cheese; sprinkle with croutons as desired. Yield: Serves: about 6

**Cook's Note:** Any fresh small mozzarella balls can be substituted. We like the colorful sweet bell peppers and pepperoncini peppers added to the salad for that Antipasto blend of flavors.

**Recipe Inspired by:** Christy Denney, cookbook *Scrumptious*, Shadow Mountain publishers, 2021.

**About the Recipe:** This antipasto salad is ready for the game. It's filled with cheeses, cured meats, sweet and perky peppers, fresh colorful cherry tomatoes, and lots of energy enhancing fresh spinach. It's easy to make ahead and toss into a large salad bowl for serving.