



Antipasto Salad



Ingredients:

- 1 cup cooked rotini (*chilled*)
- 4 slices pepperoni
- 4 slices salami (*thick sliced*)
- 4 cherry tomatoes
- 4 pimento stuffed olives
- 1 Tbsp chopped red onion
- ¼ cup mozzarella (*chunked*)

Dressing:

- 3 Tbsp olive oil
- 2 Tbsp Balsamic vinegar
- 1 tsp sugar
- ½ tsp dried oregano
- ½ tsp dried basil
- ½ tsp salt

Instructions:

1. Make the dressing by combining all the dressing ingredients and stir until well mixed.
2. Use a plastic knife to cut in half the pepperoni, salami, tomatoes, and olives.
3. In a small bowl, add the dressing to the pasta and gently mix.
4. Add the pepperoni, salami, tomatoes, olives, red onion, and mozzarella. Gently mix until all ingredients are combined.
5. Enjoy right away or refrigerate for later!

History & Fun Facts:

- Antipasto originated in Italy.
- It is a course before the main meal; the first course. Anti is Latin for “before” and pastus is Latin for “meal.”
- The American equivalent is appetizer.
- Cured meats are the most popular form of antipasto in Italy, plated with items like cheeses, olives and peppers.
- Antipasti is plural for Antipasto.



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