

Recipe Name: Antipasto Salad

Serves: large tin pan
or very large salad bowl.

Cook Time: 20 min

Ingredients

Direction

* You can prepare the vegetables in pan before hand.

* When ready to serve mix in "wet" dressing ingredients:
- Its to taste and texture, I don't measure, I add the "wet" ingredients as I toss the salad.

- 3 Romaine lettuce heads washed and cut off and chopped into strips
- 1 lb Hot ham - sliced into 1" strips
- 1 lb Capicola and pulled apart
- 1 lb Hard salami
- 1/2 lb provolone
- 1 jar marinated artichokes - diced
- 5 roma tomatoes de seeded and sliced
- 8oz Kalamata olives pitted + sliced in half
- 8oz green olives pitted + sliced in half
- dried oregano
- Filippo Berio olive oil (not Extra Virgin)
- 2 lemons juiced
- sea salt
- ground black pepper

you can layer these into tin pan, cover with saran wrap + put in fridge till ready to serve.

These are the "wet" ingredients

Notes:

- As you mix salad, taste test. If too sour (lemon) add salt, & vice versa.

- I don't add anything else ever. Keep it simple. Its delicious!