

Antipasto Salad

Serves: 4 Print

Ingredients:

For the Pepper Parmesan Dressing:

- ¼ cup olive oil
- 1 tbsp white wine vinegar
- ¼ cup freshly shredded parmesan cheese
- 1 clove garlic
- 1 tsp mayonnaise
- ½ tsp freshly ground black pepper
- 1/8 tsp salt

For the Salad:

- 1 heart of romaine, chopped
- 3 cups spinach/arugula mix
- 1 ½ cup grape tomatoes, halved
- 1 shallot, thinly sliced
- ½ cup banana pepper rings, drained
- 2 tbsp capers, drained
- 4 oz deli ham, torn
- 4 oz dry salami, chopped
- 1 ball burrata, torn
- flaky sea salt, to taste

Directions:

1. Make the dressing: Add all ingredients for dressing to a small food processor or blender. Process until fully combined and creamy. Set aside.
2. Assemble the salad: Layer romaine, spinach mix, tomatoes, shallots, peppers, capers, ham, salami, and burrata into 1 large bowl or 4 individual bowls. Sprinkle burrata with a pinch of flaky sea salt. Top salad with dressing, and toss to coat. Serve!

Recipe notes:

*This dressing makes a conservative, healthy portion of dressing. If you like your salads dressed a little heavier, feel free to double the dressing. However, I think we have enough “wet” components in the salad that it's not necessary. You do you though!

*If you're not serving this whole salad at once or right away, wait to add the burrata and dressing until you're ready to serve.

*In the spirit of antipasto, if you like olive and/or marinated artichokes, feel free to add some to this salad. I'm not a fan of either, so I chose to leave them out.