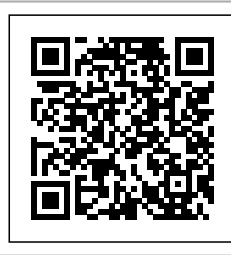


# Antipasto Chopped Salad



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Recipe by: Laura Vitale

Serves 4-6

**Prep Time: 15 minutes**

**Cook Time: 0 minutes**

## Ingredients

- \_\_ 1 heart of Romaine, finely chopped
- \_\_ 1 14.5oz can of Chickpeas
- \_\_ 1 6oz oz Jar Artichoke Hearts, quartered
- \_\_ 1 4oz oz Jar of Peperoncini Rings
- \_\_ 8oz of Bocconcini, quartered
- \_\_ 8oz of Soppressata, diced
- \_\_ 1/2 cup of Chopped Roasted Bell Peppers
- \_\_ 1/2 cup of Black Olives, halved
- \_\_

## Dressing:

- \_\_ 1/4 cup of Olive Oil
- \_\_ 2 Tbsp of Red Wine Vinegar
- \_\_ 1/2 tsp of Sugar
- \_\_ 1 tsp of Italian Seasoning
- \_\_ 2 Tbsp of Freshly Grated Parmigiano Reggiano Cheese
- \_\_ 1 Clove of Garlic, finely minced

To make the dressing, add the oil, vinegar, sugar, Italian seasoning, parmigiano, garlic, salt and pepper. Tighten the jar with a lid and shake for about 30 seconds, allow the dressing to sit for about 10 minutes.

When ready to serve, add all of your salad ingredients into a large bowl, drizzle over the dressing (add just half of the dressing and serve the rest on the side).

Toss well and serve!

