

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 and cut off and chopped into strips
- 1 lb Hot ham - sliced into 1" strips
- 1 lb Capi cola and pulled apart
- 1 lb Hard salami
- 1/2 lb provolone

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

- Wegmans salad bar
- 1 jar marinated artichokes - diced
 - 5 roma tomatoes de seeded and sliced
 - 802 Kalamata olives pitted + sliced in half
 - 802 green olives pitted + sliced in half

- dried oregano
- Filippo Berio olive oil (not Extra Virgin)
- 2 lemons juiced
- sea salt
- ground black pepper

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!