

Antipasto Salad



The Gluten Free Gourmet

A perfect accompaniment to Sandwich night!

What you Need:

- 2 oz thinly sliced and chopped Italian meats, such as coppa ham, dry salami or prosciutto
- 3 oz sliced Provolone, chopped
- 12 cherry tomatoes, cut in half lengthwise
- $\frac{1}{2}$ cup red onion slices
- 8 kalamata olives, cut in half
- 8 marinated artichoke hearts, cut in half
- 3 cups torn romaine lettuce
- 3 Tablespoons olive oil
- 1 $\frac{1}{2}$ Tablespoons balsamic vinegar

How you Do it:

Toss everything except the oil and vinegar in a large bowl. Whisk the oil and vinegar in a small bowl until frothy. Pour over salad and toss. Serve immediately.



Make 4 servings