

ANTIPASTO PASTA SALAD



PREP TIME

20 Minutes



MARINATING TIME

Up to 24 hours



SERVES

8 TO 10



Ingredients

For the salad:

- 1 pint cherry tomatoes, halved
- ½ red onion thinly sliced
- 1 jar (8 oz) roasted red peppers, chopped
- 4 oz (125 g) Genoa salami slices, quartered
- ¼ cup pepperoncini peppers, chopped
- ¼ cup [Sarafino Homestyle Baked olives](#), pitted and chopped
- 1 cup mini bocconcini balls/pearls
- 1 lb (454 g) short-cut pasta, such as fusilli, rotini or raditori
- Fresh basil, coarsely chopped

Dressing:

- ⅓ cup olive oil
- 2 tbsp lemon juice
- 2 tbsp [Nobili red wine vinegar](#)

Steps to Make

1. Bring a large pot of salted water to a boil. Once boiling, add the pasta and cook until it's al dente.
2. While the pasta is cooking, prep your other ingredients (slice the tomatoes and onion, chop the peppers, pepperoncini, and olives, and quarter the salami).
3. In a small jar or medium-sized bowl, combine all ingredients for the dressing. If you're using a jar – cover it and shake to combine. If you're using a bowl – whisk to combine.
4. To Assemble: Add all ingredients to a large bowl, top with the dressing and mix to combine. Finish with a fresh basil.

RELISH TIPS:

- This is one of the best side dishes to make in advance and it will stay crisp and flavorful!

- 1 tsp [Sarafino Raw & Sprouted Dijon mustard](#)
- ½ tsp [Sarafino dried oregano](#)
- 1 tsp salt
- 1/2 tsp freshly ground black pepper
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