



Sarah's colorful and hearty Antipasti Salad is filled with classic Italian flavors for a quick and easy summer recipe when you don't feel like cooking. Sarah Nasello / The Forum

Antipasti Salad

Serves: 4 to 6

Salad ingredients:

- 2 hearts romaine lettuce, chopped into bite-sized pieces
- 3 ounces Genoa salami, cut into 1/4-inch rounds, then quartered or halved (about 1 cup)
- 3 ounces prosciutto, chopped into bite-sized pieces
- 1 cup mozzarella pearls or cubes
- 1 cup mixed olives
- 1 cup roasted red peppers, chopped
- 1 cup artichoke hearts, marinated or plain, chopped into pieces
- 1 cup (about 15) cherry tomatoes, halved
- ¼ cup red onion, thinly sliced

Garnish ingredients:

- 2 teaspoons fresh basil, chopped
- 5 to 6 pepperoncini peppers, whole

Oregano Vinaigrette ingredients:

¼ cup extra-virgin olive oil
2 tablespoons red wine vinegar
½ teaspoon dried oregano flakes
¼ teaspoon garlic powder
Pinch crushed red pepper flakes
¼ teaspoon kosher salt
¼ teaspoon black pepper

Directions:

Prepare the oregano vinaigrette first to allow flavors to combine. In a small bowl or jar, add all the ingredients and whisk or shake vigorously until the dressing is fully combined and emulsified; taste and adjust seasoning and flavors as desired. Set aside at room temperature until the salad is assembled.

The dressing may be made in advance and stored in the refrigerator in an airtight container for up to 1 week.

To assemble the salad, in a large bowl, add the chopped romaine lettuce and then place all the remaining salad ingredients on top. Pour all the oregano vinaigrette over the top of the salad and use tongs to gently toss until the ingredients appear evenly distributed. To serve, transfer salad to a serving platter or plates and garnish with the chopped basil and whole pepperoncini.

Leftovers may be stored in an airtight container for 3 to 4 days.

Published June 17, 2020, by The Forum of Fargo-Moorhead / InForum.com

"Home with the Lost Italian" is a weekly column written by Sarah Nasello featuring recipes by her husband, Tony Nasello. The couple owned Sarello's in Moorhead and lives in Fargo with their son, Giovanni. Readers can reach them at sarahnasello@gmail.com.