

ANTIPASTO SALAD

DOREEN'S KITCHEN
SALADS

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garbanzo beans
garlic crouton
italian dressing
lettuce
pepperoncini
cherry tomatoes
kalamata olives, pitted
green olives
red onion slices
roasted red peppers,
marinated artichoke heart
shredded mozzarella cheese
DELI MEATS
ham
salami
pepperoni slices

NOTES: Artichoke hearts should be packed in oil. The one's in water are "tough". Lettuce can be your choice, but works best with finely cut up Romaine Hearts. You can use bottled Italian dressing, or make your own from finer ingredients: Extra Virgin Olive Oil, Salt, Pepper, Red wine vinegar.

DIRECTIONS:

Cut up lettuce into bite sized pieces. Put in salad bowl.

Cut pepperoni, salami, cherry tomatoes and artichoke hearts in half. Set aside.

Slice red onions, set aside.

Roll up slices of ham, then slice, set aside. Cut up roasted red peppers into bite sized pieces, set aside. Drain garbanzo beans.

When ready to serve, top all the ingredients onto lettuce, very lightly mix. Pour just a bit of salad dressing over, top with pepperoncini's, olives, croutons, and lastly a good handful of shredded mozzarella cheese. Serve with extra dressing on the side.