

Nonna's Antipasto Salad



Ingredients:

2/3 lb (~11 oz) Soppressata
2/3 lb Mortadella
2/3 lb sharp Provolone
2/3 lb Ciliegine Mozzarella
13 Cherry Tomatoes
1¼ jar mild Italian Antipasto
1¼ jar hot Italian Antipasto
1/3 cup red wine Vinegar
1¼ Lemon, juice only
1¼ tbsp Oregano
1¼ clove Garlic, grated
5 tbsp EVO oil
Salt & Pepper, as desired

Instructions:

Cut the sopressata in ½" cubes and add to a large bowl.
Cut the mortadella in ½" cubes and add to the bowl.
Cut the sharp provolone and add to the bowl.
Cut the cherry tomatoes in half and add to the bowl.
Add the Ciliegine mozzarella.
Drain the mild and hot Italian Antipasto and add the contents to the bowl.
Add the wine vinegar, lemon juice and oregano.
Add 1 clove of garlic finely grated and the EVO oil.
Add salt & pepper as desired.
Mix well and let everything marinate for at least two hours and serve.