

Marinated Antipasto Salad



This recipe can be adapted to almost every taste

Serves 8

9oz cheese~filled tortellini	20 cherry tomatoes	1/2c Parmesan cheese, grated
1 ~ 15oz can artichoke hearts, drained	20 black olives	1/4c basil, fresh, chopped
16 small mushrooms, whole	20 mozzarella cheese balls	2T Dijon mustard
1 large red bell pepper, diced into large pieces	10 pepperoncini	1T olive oil
	1/2c white balsamic vinegar	1/8t black pepper

Cook tortellini according to package directions. Drain well and cool. Cover and refrigerate until ready to assemble salad.

Drain artichokes and in a large bowl mix with mushrooms, red bell pepper, cherry tomatoes, black olives, mozzarella cheese, pepperoncini and tortellini. Place all in large zip~lock bag.

Combine vinegar, Parmesan cheese, basil, olive oil and pepper in bowl. Mix well. Pour over vegetable mixture in zip~lock bag. Refrigerate overnight, turning occasionally.

Remove vegetables from marinade and arrange on platter. Drizzle with reserved marinade and serve at room temperature.

Prepare Ahead Tip

Can be refrigerated up to 48 hours.

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