



FUSTINI'S[®]

Spring Antipasto Salad

Ingredients

- 2 hearts of romaine chopped into bite-size pieces (6-7 cups)
- 4 ounces baby arugula (3-4 cups)
- 4 ounces Genoa Salami or Pepperoni quartered and cut into bite-size pieces
- 6 ounces quartered artichoke hearts, drained and patted dry
- ½ cup of [Castelvetrano olives](#)
- 12 ounces roasted red peppers, chopped
- 1-pint cherry tomatoes halved
- 1/3 cup mozzarella pearls or provolone cheese cubed

Tuscan Dressing

- ¼ cup [Fustini's Tuscan Herb olive oil](#)
- 2 tablespoons [Fustini's Vinoso red wine vinegar](#)
- 1 teaspoon [Horseradish Mustard](#)
- 1 teaspoon [Fustini's Tuscan blend spices](#)

Directions

Step 1.

In a large bowl, combine the lettuces. Add dressing and toss to coat. Divide lettuce into 6 bowls. Arrange toppings. Pour a bit more dressing to top ingredients. Sprinkle with fresh herbs if you desire.

Step 2. Tuscan Dressing

Whisk all of the dressing ingredients together in a small bowl. Refrigerate if not serving immediately.