

Description



Combine some favorite antipasto ingredients with Tuscan Herb Olive Oil and Lambrusco Wine Vinegar to make this Summer Pasta Salad your new go to summer side dish. Prepare to be the most popular person at the picnic!

Ingredients:

For The Pasta Salad

- 16 oz. fusilli pasta, cooked and allowed to cool
- 8 oz. mozzarella balls, halved
- 4 oz. Soppressata or Genoa Salami, sliced then cut into strips
- 2 c. baby spinach
- 1 c. cherry or grape tomatoes, halved
- 1 c. artichoke hearts, chopped
- 1/2 c. pitted black or Kalamata olives, sliced

For The Vinaigrette

- 1/2 c. The Olive Tap's [Tuscan Herb Olive Oil](#)
- 1/4 c. The Olive Tap's [Italian Lambrusco Wine Vinegar*](#)
- 1 garlic clove, minced
- 1 tbsp. freshly chopped parsley
- Pinch red pepper flakes
- Seasonello Herbal Sea Salt (to taste)
- Freshly ground black pepper
- *Also delicious with our [Sicilian White Lemon Balsamic Vinegar](#)

Directions:

1. Cook the pasta in advance and allow to cool before combining ingredients.
2. In a large bowl, toss together pasta, mozzarella, soppressata, spinach, tomatoes, artichokes, and olives.
3. To make the dressing, add Tuscan Herb Olive Oil, Lambrusco Wine Vinegar, garlic, parsley, and red pepper flakes to a jar and secure with a lid, then shake to combine.Â Season with SeasonelloÂ Herbal Sea Salt and pepper to taste.
4. Drizzle dressing over salad, toss to coat evenly, and serve.

Serves up to 8 as a side dish

Recipe by Rick

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