



Fast! Antipasto Salad

with Prosciutto & Mozzarella



under 20min



2 Servings

Calling all charcuterie board lovers' this one is for you! Antipasto is traditionally the first course of an Italian meal, but why not turn it into the main event. We use a winning combination of Mediterranean ingredients like prosciutto, mozzarella, and olives served over arugula. A quick-to-make vinaigrette and homemade croutons (bonus, there's minimal prep!) turns this first-course into a dinner-worthy salad.

What we send

- 3 (¼ oz) Dijon mustard
- 1 baguette ¹
- 2 oz prosciutto
- 4 oz roasted red peppers
- 1 oz Castelvetrano olives
- 3¾ oz mozzarella ⁷
- 5 oz arugula
- 6 oz grape tomatoes
- 2 oz basil pesto ⁷

What you need

- olive oil
- red wine vinegar (or white wine vinegar)
- kosher salt & ground pepper

Tools

- rimmed baking sheet

Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

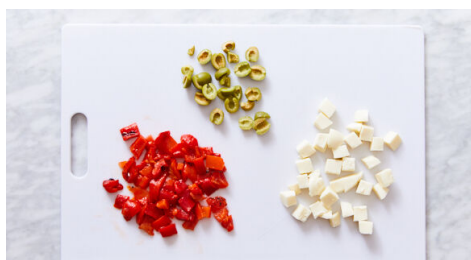
Calories 720kcal, Fat 44g, Carbs 54g, Protein 31g



1. Make vinaigrette

Preheat broiler with a rack in the top position.

In a small bowl, whisk to combine **2½ tablespoons oil**, **1 tablespoon vinegar**, and **4 teaspoons Dijon mustard**. Season to taste with **salt** and **pepper**.



4. Prep ingredients

Meanwhile, coarsely chop **roasted red peppers**. Coarsely chop **olives**, removing any pits, if necessary.

Cut **mozzarella** into ½-inch cubes.

Halve **tomatoes**, if desired.



2. Slice or tear bread

Cut or tear **baguette** into 1-inch pieces. Place on a rimmed baking sheet and drizzle with **oil**; season with **salt** and **pepper**.



5. Finish

Transfer **arugula**, **tomatoes**, **croutons**, and **some of the pesto**, to a medium bowl; add **1 tablespoon of the vinaigrette** and toss to combine.

Serve salad topped with **torn prosciutto**, **mozzarella**, **remaining pesto**, **roasted red peppers**, and **olives**. Drizzle **some of the vinaigrette** over top and serve the **remaining vinaigrette** on the side.



3. Add prosciutto

Arrange **prosciutto slices** on same baking sheet; drizzle with **oil**. Broil on top oven rack until bread is lightly toasted and prosciutto is crisp, 2-4 minutes (watch closely as broilers vary). Let cool until ready to serve.



6. Serve

Enjoy!