

MARLEY SPOON



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. Balsamic vinaigrette and homemade croutons (bonus, there's minimal prep!) turn this first-course into a dinner-worthy salad.

What we send

- 1 mini baguette ^{1,3}
- 2 oz prosciutto
- 4 oz roasted red peppers
- 1 oz Castelvetrano olives
- 3¾ oz mozzarella ²
- 1 pkt balsamic vinaigrette
- 1 bag arugula
- 1 pkg grape tomatoes
- 2 oz basil pesto ²

What you need

- olive oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet

Allergens

Wheat (1), Milk (2), Soy (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 610kcal, Fat 33g, Carbs 57g, Protein 29g



1. Prep bread

Preheat broiler with a rack in the top position.

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



2. 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.



3. 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.



4. Finish

To a medium bowl, add **1 tablespoon of balsamic vinaigrette**. Add **arugula, tomatoes, croutons**, and **some of the pesto**; 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.



5. Serve

Enjoy!



6. Check us out!

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