



## Antipasto Salad with Prosciutto & Mozzarella:

Let's Cut the Prep!



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

- Dijon mustard (use 4 tsp) <sup>17</sup>
- 1 baguette <sup>1</sup>
- 2 oz prosciutto
- 4 oz roasted red peppers
- 1 oz Castelvetrano olives <sup>12</sup>
- 1 pkg mozzarella <sup>7</sup>
- 2 plum tomatoes
- ¼ oz fresh basil
- 3 oz arugula

## What you need

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

## Tools

- rimmed baking sheet

## Allergens

Wheat (1), Milk (7), Sulphur dioxide and sulphites (12), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

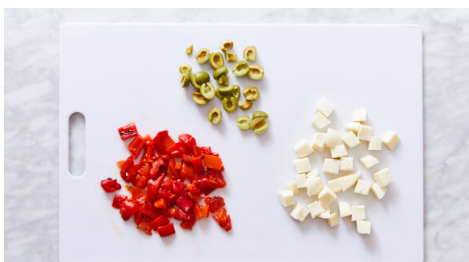
## Nutrition per serving

Calories 630kcal, Fat 36g, Carbs 51g, Protein 28g



### 1. Make vinaigrette

Preheat broiler with top rack 6 inches from the heat source. In a small bowl, whisk to combine **1 tablespoon vinegar**, **4 teaspoons Dijon mustard**, and **2½ tablespoons oil**. Season to taste with **salt** and **pepper**.



### 4. Prep ingredients

Meanwhile, coarsely chop **roasted red peppers**. Coarsely chop **olives**, removing any pits. Cut **mozzarella** into ½-inch cubes. Core **tomatoes**, then coarsely chop.



### 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. Pick basil

Pick **basil leaves** from stems (tearing leaves if large).



### 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. Finish & serve

Transfer **arugula**, **croutons**, and **half each of the basil and tomatoes** to a medium bowl; add **1 tablespoon of the vinaigrette** and toss to combine. Serve salad topped with **torn prosciutto**, **mozzarella**, **basil leaves**, **roasted red peppers**, and **olives**. Drizzle **some of the vinaigrette** over top and serve the **remaining vinaigrette** on the side. Enjoy!