



FARMERS MARKET

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Antipasti Pasta Salad –

Ingredients

Coarse salt and ground pepper

¾ lb. short twisted pasta, such as campanelle

4 oz. fresh mozzarella or bocconcini, cut into ¾ inch pieces

2 jarred roasted red peppers, drained and cut into ½ inch strips

8 large pitted green olives, sliced crosswise

½ small red onion, thinly sliced lengthwise

2 oz. thinly sliced salami, slices halved or quartered if large

2 tbl. red wine vinegar

4 tsp. extra virgin olive oil

1 cup lightly packed fresh parsley leaves

1. In a large pot of boiling salted water, cook pasta according to package instructions. Reserve ½ cup of pasta water; drain pasta. Return pasta to pot and stir in mozzarella, peppers, olives, onion, salami, vinegar, oil, and reserved pasta water. Season to taste with salt and pepper. Top with parsley and serve warm or at room temperature.

Cook's Note: Try this dish with other antipasti ingredients, such as tuna, provolone, anchovies, artichoke hearts, capers or marinated mushrooms.

Credit: Martha Stewart Living