

Antipasto Pasta Salad

Makes 6 Servings



1 pound fusilli pasta
8 ounces bocconcini cheese cut in half
4 ounces salami slices sliced into strips
1 cup canned artichoke hearts cut into quarters
1 cup cherry tomatoes cut in half
1/2 cup pitted black olives

For the Dressing:
1/3 cup olive oil
1 garlic clove minced
2 tablespoons red wine vinegar
1 tablespoon fresh parsley chopped
2 teaspoons Italian seasoning
salt and pepper to taste

In a large pot of salted boiling water cook the fusilli pasta according to the package directions until al dente. Drain and set aside.

To a bowl add cooked fusilli pasta, bocconcini cheese, salami, artichoke hearts, cherry tomatoes, and pitted black olives. Toss to combine.

In a separate bowl whisk together olive oil, garlic, red wine vinegar, fresh parsley, Italian seasoning, salt, and pepper.

Pour the dressing over top of the pasta salad and toss to combine.

Serve