

Antipasto Pasta Salad

Servings: 6-8

Total Time: 20 minutes



Ingredients Needed:

- 2 quarts of Zoës Kitchen pasta salad
- 6 oz. Genova salami
- 6 oz. mortadella
- 2 TBSP extra virgin olive oil (EVOO)
- 8 oz. drained pickled artichokes
- 8-10 oz. drained giardiniera
- 4-6 oz. fresh mozzarella

Directions





1. Slice deli meats and fresh mozzarella into ½ inch cubes.
2. In a mixing bowl, add Zoës Kitchen pasta salad, sliced deli meats, artichokes, giardiniera and mozzarella.
3. Drizzle EVOO over mixture and toss together.
4. Place in dish of choice, drizzle with a little EVOO and serve.

