



Antipasto Pasta Salad

Ingredients

Red Wine Basil Vinaigrette

- 1 bunch fresh basil, leaves chopped (about 2 cups)
- $\frac{1}{4}$ cup red wine vinegar
- 1 clove garlic
- 1 tsp Dijon mustard
- $\frac{1}{2}$ tsp salt
- $\frac{1}{2}$ tsp freshly ground black pepper
- $\frac{3}{4}$ cup extra-virgin olive oil

Antipasto Salad

- 1 lb fusilli pasta
- $\frac{1}{2}$ cup hard salami, sliced into strips (about 3 oz)
- $\frac{1}{2}$ cup smoked turkey, sliced into strips (about 3 oz)
- $\frac{1}{4}$ cup provolone cheese, sliced into strips
- $\frac{1}{4}$ cup grated Asiago cheese
- 2 tbsp green olives, halved and pitted
- 2 tbsp roasted red peppers, sliced
- $\frac{1}{4}$ tsp salt
- $\frac{1}{2}$ tsp freshly ground black pepper

Instructions

- **Make the Vinaigrette:**

In a blender or food processor, combine basil, red wine vinegar, garlic, Dijon mustard, salt, and pepper. Blend until smooth. With the motor running, slowly stream in the olive oil until emulsified and creamy. Set aside.

- **Cook the Pasta:**

Bring a large pot of salted water to a boil. Cook fusilli according to package directions, until al dente (8–10 minutes). Drain and rinse under cold water to cool quickly.

- **Assemble the Salad:**

In a large mixing bowl, combine the cooled pasta with salami, smoked turkey, provolone, Asiago, olives, and roasted red peppers.

- **Dress & Serve:**

Pour the vinaigrette over the pasta salad and toss until everything is well coated. Season with additional salt and pepper if needed.

- **Chill or Serve Immediately:**

Serve right away or refrigerate for 30 minutes to let the flavors develop.

