



Antipasto Salad

Serves 16

Ingredients

- 3 cups cut fresh asparagus (2-inch pieces)
 - 3 cups quartered fresh mushrooms
 - 2 cans (14 ounces each) water-packed artichoke hearts, rinsed, drained and quartered
 - 1-1/2 cups chopped fresh broccoli
 - 5 ounces fresh mozzarella cheese pearls
 - 1 cup chopped fresh cauliflower
 - 1 cup julienned sweet red pepper
 - 1 cup pitted Greek olives
 - 8 sliced pepperoncini green peppers (they come in a jar)
 - Salad Dressing
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Directions

1. In a large saucepan, bring 5 cups water to a boil. Add asparagus; cook, uncovered, 2-4 minutes or just until crisp-tender. Drain and immediately drop into ice water. Drain and pat dry.
2. In a large bowl, combine mushrooms, artichokes, broccoli, cheese, cauliflower, red pepper, olives, pepperoncini and cooked asparagus.