



THE ingles TABLE

with Gigi Stewart
Easy Antipasto Salad

Shopping List

• For the salad:

- 1 cup cubed cheddar cheese (1/2-inch cubes)
- 1 cup cubed Monterey Jack cheese (1/2-inch cubes)
- 3 ounces cubed all-natural salami or pepperoni (make sure it is GF and free from nitrates, nitrites and other additives)
- ½ cup sliced black olives, drained
- 1 cup fresh broccoli florets
- 1 cup fresh cauliflower florets
- ½ cup chopped green bell pepper
- ½ cup chopped red bell pepper
- ½ cup chopped red onion

For the dressing:

- ½ cup apple cider vinegar
- ¼ cup olive oil
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- ¼ teaspoon salt
- ¼ teaspoon garlic powder

Cooking Instructions

- 1)** Whisk dressing ingredients together in a large salad bowl.
- 2)** Add all salad ingredients except cheese and toss to coat with dressing.
- 3)** Add cheese and gently fold into the salad.
- 4)** Cover and chill until ready to serve (at least 2 hours), stirring occasionally.
- 5)** Make this salad up to 5 days ahead.



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