

GUASTELLO'S VILLAGE MARKET

Muffuletta Salad

Ingredients:

For the croutons:

¼ lb. day-old Italian bread, cut into 1 inch cubes
2 tbl. olive oil
Large pinch of salt

For the dressing:

3 tbl. red wine vinegar
2 tbl. minced hot pickled peppers, such as peperoncini
2 small garlic cloves, minced
½ tsp. salt
½ tsp. pepper
6 tbl. olive oil
¼ cup pitted, sliced Kalamata olives
¼ cup sliced pimiento-stuffed olives

For the salad:

2 heads of romaine lettuce, cored and chopped
½ lb. bocconcini, halved, or cubed fresh mozzarella cheese (1 1/3 cups)
¼ lb. thinly sliced mortadella, cut into 1 inch pieces (1 cup)
¼ lb. thinly sliced deli ham, cut into 1 inch pieces (1 cup)
¼ lb. Genoa salami, cut into 1 inch pieces (1 cup)
3 oz. sliced provolone cheese, cut into 1 inch pieces (2/3 cup)

To make the croutons, preheat the oven to 300°. Toss the bread cubes with the olive oil and salt. Spread the bread cubes in a single layer on a large baking sheet. Toast, tossing occasionally, until golden, about 15 minutes.

To make the dressing, in a medium bowl, whisk together the vinegar, pickled peppers, garlic, salt and black pepper. Whisk in the olive oil, Kalamata olives, and pimiento olives.

To make the salad, in a large salad bowl, toss the romaine with the bocconcini, mortadella, ham, salami, provolone cheese and croutons. Pour the dressing over the salad and toss to combine well. Serve immediately.

Credit: The Deen Brothers – Get Fired Up