

# Antipasto Pasta Salad

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*Antipasto is a wonderful way to enjoy savory meats and cheeses, and this pasta dish combines all the flavors of antipasto into a creamy and hearty side dish. It's the perfect complement to corn on the cob, barbecues, and sandwiches. Make ahead of time and chill until ready to serve, and be amazed at how everyone at the table digs in for seconds!*

## Ingredients:

1 lb. seashell pasta, cooked according to package  
¼ lb Genoa salami, chopped  
¼ lb pepperoni sausage, chopped  
½ lb Asiago cheese, chopped  
1 (6 oz) can black olives, drained and chopped  
1 red bell pepper, diced  
3 tomatoes, chopped  
¾ c. extra virgin olive oil  
¼ c. balsamic vinegar  
2 Tbsp dried oregano  
1 Tbsp dried parsley  
1 Tbsp grated Parmesan cheese  
Salt and pepper to taste  
¼ c. Italian dressing

## Directions:

1. In large bowl, combine pasta, salami, pepperoni, Asiago cheese, black olives, bell pepper, and tomatoes. Add Italian dressing, and toss to combine.
2. Whisk together olive oil, balsamic vinegar, oregano, parsley, Parmesan cheese, salt and pepper.
3. Add pasta to cheese and meat mixture. Mix in dressing and toss well to combine. Chill 2-4 hours or until ready to serve. Serve cold.

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