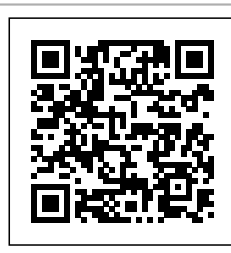


Grinder Pasta Salad



Scan Code To Watch
Video!



Recipe by: Laura Vitale

Serves 4-6

Prep Time: 15 minutes

Cook Time: 20 minutes

Ingredients

- 8 oz of Cooked Pasta
- 1 cup of Cherry Tomatoes, halved
- 1/2 of a Red Onion, thinly sliced
- 4oz of Salami, chopped
- 4oz of Provolone, chopped
- 4oz of Ham, chopped
- Sliced Peperoncini
- Sliced Sweet Pickled Peppers
- 1/2 cup of Mayo
- 1 to 2 Tbsp of Pepperoncini brine or red wine vinegar
- 1 Clove of Garlic, grated
- 1/4 cup of Grated Parm
- Pinch of Italian Seasoning
- Salt and Pepper to taste
- 1/2 Head of Iceberg Lettuce, chopped
- 2 to 3 Tbsp of Fresh Chopped Oregano or Parsley

1) In a small bowl, whisk together the map, garlic, parm, salt pepper, Italian seasoning and Peperoncini brine, set aside.

2) In a large bowl, add all the ingredients and the dressing, season to taste, stir well, cover and refrigerate for about an hour before serving.

