

## Green Olive Tapenade Antipasto Salad

By Chef Veera Gaul, Ph.D.



### Ingredients

(\* indicates my preferred ingredients – see notes for alternatives)

- ½ cup O&V [Unflavored EVOO](#), divided \*
- 3 tablespoons O&V [Green Olive Spread with Fennel](#) \*
- ¼ cup chopped pepperoncini (deseeded and destemmed)
- 1/3 cup sliced O&V [Roasted Red Pepper](#), drained and patted dry \*
- 1 cup mozzarella pearls
- 4 teaspoons O&V [Red Wine vinegar](#) \*
- 4 teaspoons lemon juice
- 4-5 cloves garlic, minced
- 2 teaspoon O&V [Sicilian Dipper](#), divided \*
- 8 oz baby cremini mushrooms
- 6 oz marinated artichokes, drained and patted dry
- ½ pint yellow cherry tomatoes, halved
- 4 eggs boiled and quartered
- ½ cup O&V [Castelvetrano olives](#) (green olives) \*
- 4 cups shredded iceberg or romaine lettuce
- 6 oz thinly sliced prosciutto or genoa salami (optional)
- 10-12 basil leaves

### Preparation

Make the dressing by combining the lemon juice, red wine vinegar, minced garlic, 3 tablespoons EVOO and 1 teaspoon of Sicilian Dipper in a dressing mixer with fresh ground pepper.

Combine the green olive spread, chopped peperoncini, 3 tablespoons EVOO in a medium bowl. Add the mozzarella pearls and toss. Allow to marinade for 15-20 minutes.

Heat the oven to 400F. Line a sheet pan with parchment paper. Toss the mushrooms in the remaining 2 tablespoons of EVOO and 1 teaspoon of Sicilian dipper. Roast in the oven for 20 minutes until browned. Remove and let cool.

Toss the lettuce, cooled mushrooms, artichokes, cherry tomatoes and meat (if using) together. Add the mozzarella pearl mixture and half the dressing. Toss gently to combine and transfer to a platter.

Top with the Castelvetrano olives, boiled egg, roasted red pepper slices and basil leaves and drizzle the remaining dressing over the platter

Serve with crusty bread or alongside grilled meats and vegetables.

Serves 8

Active time: 45 minutes Total Time: 45 minutes

### Notes

\* A high quality [Unflavored EVOO](#) adds wonderful flavor and antioxidants to this dish especially when paired with the [Sicilian Dipper](#) with its classic mix of Italian herbs.

The [Green Olive Spread](#) provides a unique olive and fennel flavor to this dish which is hard to replicate. The [Red Wine vinegar](#) adds classic tang and bite but can be substituted with another high-quality sharp vinegar.

The **Castelvetrano Olives** and **Roasted Red Peppers** are all of high quality and add briny flavor to the salad.

All highlighted products are available at [Oil & Vinegar stores](#).

Categories: Entrée, Appetizer Salad, Soups & Salads, Quick Dinner, Green Olive Tapenade, Antipasto Salad, Unflavored EVOO, Sicilian Dipper, Green Olive Spread, Red Wine Vinegar, Castelvetrano Olives, Roasted Red Peppers, Artichokes, Mezze Salad, Easy Entertaining, Summer Eating