

Antipasto Salad with Olive Tapenade

Servings: 8

Prep Time: 5 minutes

Difficulty: Easy

Total Time: 25 minutes

About the Dish:

This antipasto salad with olive tapenade is a light, flavor-packed dish made for springtime gatherings. Fresh and satisfying, it combines crisp lettuce, fragrant basil, briny olives, and savory Volpi Genoa Salame for a salad layered with classic antipasto flavors. Olive tapenade adds a rich, salty bite that brings everything together, making each forkful feel elevated yet effortless. Perfect for seasonal hosting, picnic spreads, or easy meal-prepped lunches, this salad is a fresh way to bring big flavor to the table.

Ingredients:

- (6oz) Volpi Genoa Salami, cut into strips
- (8oz) Shredded Lettuce
- (3 tbsp) Olive Tapenade, jarred
- (1/4 cup) Pepperoncini, finely chopped
- (1/4 cup) Green Olives
- (1/4 cup) Kalamata Olives
- (1 ½ cups) Mozzarella Pearls
- (1/2 cup) Olive Oil
- (4 tsp) Lemon Juice
- (4 tsp) Red Wine Vinegar
- (4 tsp) Garlic, minced
- (6) Basil Leaves
- Oregano
- Salt
- Pepper

Directions:

- 1) In a medium bowl, mix the green olive tapenade with pepperoncini and 1/4 cup of oil. Add the mozzarella pearls and toss.
- 2) In a small bowl, whisk the lemon juice with vinegar, garlic, oregano, and 1/4 cup of olive oil and season the dressing with salt and pepper.
- 3) In a bowl, combine the shredded lettuce and salami. Add the marinated mozzarella pearls and half of the dressing and toss well. Top with basil and olives.
- 4) Drizzle the remaining dressing around the salad and serve!