Summer Antipasto Salad

Prep time: 25 minutes
Cook time: 0 minutes
Serves: 25
Cost per Serving: $1.20

Utensils Needed:
- Large Pot
- Colander
- Knife
- Measuring Spoons
- Measuring Cups
- Cutting Board
- Small and Large Bowl
- Whisk
- Large spoon

Ingredients:
- 1 - 16 oz. package medium pasta shells
- 2 cups fresh broccoli florets
- 1/2 cup red onion, diced
- 1 large red pepper, cut into chunks
- 1 - 6 oz. can sliced, Spanish olives, drained
- 1/2 pound cubed part-skim mozzarella cheese
- 1/2 pound hard salami, cubed
- 1/2 pound deli ham, cubed
- 2 - 3 1/2 ounces packages sliced pepperoni, halved

Dressing:
- 3/4 cup olive oil
- 1/2 cup red wine vinegar
- 4 tablespoons lemon juice
- 2 teaspoon Italian seasoning
- 1 teaspoon coarsely ground pepper
- 1/2 teaspoon salt

Directions:
1. Cook pasta according to directions, drain and rinse in cold water.
2. In a large bowl, combine broccoli, onion, red pepper, olives, cheese, salami, ham, and pepperoni. Stir pasta into this mixture.
3. In a small bowl, whisk together the oil, vinegar, lemon juice, Italian seasoning, pepper, and salt.
4. Pour over salad and toss to coat.
5. Refrigerate until ready to serve.

NUTRITION FACTS

<table>
<thead>
<tr>
<th>SERVING SIZE</th>
<th>1 cups</th>
</tr>
</thead>
<tbody>
<tr>
<td>CALORIES</td>
<td>216</td>
</tr>
<tr>
<td>TOTAL FAT</td>
<td>12 g</td>
</tr>
<tr>
<td>CHOLESTEROL</td>
<td>23 mg</td>
</tr>
<tr>
<td>SODIUM</td>
<td>527 mg</td>
</tr>
<tr>
<td>TOTAL CARBOHYDRATE</td>
<td>18 g</td>
</tr>
<tr>
<td>DIETARY FIBER</td>
<td>1 g</td>
</tr>
<tr>
<td>PROTEIN</td>
<td>10 g</td>
</tr>
</tbody>
</table>