

# Antipasto Platter



PREPARATION TIME  
**15 minutes**



COOKING TIME  
**none**



PERFECT PARTNER  
**Italian bread**



## SHOPPING LIST

- mozzarella cheese
- prosciutto
- pepperoni
- tuna
- shrimp
- artichoke hearts
- bell peppers
- olives
- tomatoes
- radicchio
- arugula
- bread sticks

## ON HAND

- garlic salt
- pepper

Arugula and radicchio are often part of the mixture called mesclun or gourmet greens. In addition to being less expensive, mesclun comes already washed and ready to use.



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## INGREDIENTS

- 4 ounces mozzarella cheese
- 4 ounces thinly sliced prosciutto
- 1 (6-ounce) can solid-pack tuna
- 1 (6-ounce) jar marinated artichoke hearts
- 4 ounces boiled shrimp
- 2 roasted red bell peppers
- 8 green olives
- 8 cherry tomatoes
- 4 leaves arugula and radicchio
- 2 ounces pepperoni, sliced
- 4 bread sticks
- Garlic salt and pepper

SERVES 4

**COOKIN'**  
*Express*

• If boiling the shrimp yourself, look for the pre-cleaned and deveined variety available at many fish counters.

## Make Ahead

Assemble the platter 2 to 4 hours in advance. Store in the refrigerator covered with plastic wrap until serving time.

## VARIATION

For a greater variety, add fresh vegetables and fruit, such as cucumber slices, carrot sticks, melon slices and grapes.

**1** Cut the mozzarella into medium cubes. Cut each prosciutto slice into halves or thirds; roll up.



**2** Drain tuna and artichoke hearts. Break up tuna with a fork or cut into chunks with a sharp knife. Peel shrimp.



**3** Cut roasted peppers into strips. Rinse olives and tomatoes; pat dry. Line serving platter with arugula. Place radicchio leaves in the center of the platter.



**4** Arrange mozzarella, prosciutto, pepperoni, artichokes, shrimp, tuna, peppers, olives, tomatoes and bread sticks on platter. Season with garlic salt and pepper.

