

Antipasto Platter



We entertain often, and this one of our favorite "party pleasers". It's such a refreshing change from the usual chips and dip. —Teri Lindquist, Gurnee, Illinois

14-16 Servings - Prep: 10 min. + chilling

Ingredients

- 1 jar (24 ounces) pepperoncinis, drained
- 1 can (15 ounces) garbanzo beans *or* chickpeas, rinsed and drained
- 2 cups halved fresh mushrooms
- 2 cups halved cherry tomatoes
- 1/2 pound provolone cheese, cubed
- 1 can (6 ounces) pitted ripe olives, drained
- 1 package (3-1/2 ounces) sliced pepperoni
- 1 bottle (8 ounces) Italian vinaigrette dressing
- Lettuce leaves

Directions

- In a large bowl, combine the peppers, beans, mushrooms, tomatoes, cheese, olives and pepperoni. Pour vinaigrette over mixture; toss to coat.
- Refrigerate for at least 30 minutes or overnight. Arrange on a
- lettuce-lined platter. Serve with toothpicks. Yield: 14-16 servings.

Brands I used:

Pepperoncinis - Mezzetta

Garbanzo Beans - Bush Best Reduced Sodium

Provolone Cheese - BelGioioso Mild Provolone (1 cubed)

Olives - Lindsay California Ripe Pitted Olives

Pepperoni - Boars Head Natural Casing Pepperoni (1 sliced)

Dressing - Kraft Extra Virgin Olive Oil Italian Vinaigrette

Optional: I added little chunks of BelGioioso Fresh Mozzarella

Note: I prefer not to use the lettuce and just put it in a bowl. I find it easier to serve, carry and less messier.