

Garlic Parmesan Antipasto Salad (Soups & Salads)

- 1 lb rotini or bow tie pasta
- ½ lb salami, chopped
- 1 can artichoke hearts, quartered
- 2 cups cherry tomatoes, halved
- 1 cup kalamata or black olives, pitted and halved
- ½ lb provolone cheese, sliced and chopped
- ½ red onion, thinly sliced
- ½ cup grated parmesan cheese, optional
- For the vinaigrette:
 - 1 cup olive oil
 - ½ cup red wine vinegar
 - 2 Tbsp Halladay's Garlic Parmesan Dip and Seasoning Blend

Cook the pasta; set aside to cool. Make the vinaigrette while the pasta cooks.

Once pasta is cooled, add to a large bowl along with the rest of the ingredients. Add salt & pepper to taste. Serve immediately, or chill before serving. Toss with Parmesan cheese before serving, if desired.