Antipasto Pasta Salad

Kurt

Ingredients

- 1 lb. seashell pasta
- ½ lb. Provolone cheese, diced
- 5 Roma tomatoes, chopped
- ¾ cup extra virgin olive oil
- 1 tbsp dried oregano
- 1 tbsp dried parsley
- 1 pkg dry Italian-style salad dressing mix
- ¼ lb. Genoa salami, chopped
- 1 6 oz can black olives, chopped
- 1 bottle marinated mushrooms
- 1/4 cup balsamic vinegar
- 1 tbsp basil
- 2 tbsp grated Parmesan cheese

Instructions

- 1. Cook pasta in a large pot of salted boiling water until al dente. Drain and cool under cold water.
- 2. In a large bowl combine salami, cheeses, olives, peppers, mushrooms, and tomatoes.
- 3. Stir in the envelope of dressing mix. Cover and refrigerate for at least one hour.
- 4. Prepare dressing, whisk together olive oil, balsamic vinegar, oregano, parsley, Parmesan cheese, salt and pepper.
- 5. Just before serving pour dressing over salad. Mix well.