

SPICE UP YOUR DOUGH

Bruschetta Caprese Salad with Salami, Pepperoni and Capicola

Makes: 4 servings

Ingredients

- 1 roasted yellow pepper, peeled and julienned
- 2 oz Genoa salami, diced
- 2 oz capicola, sliced thin
- 2 oz pepperoni, diced
- 4 grape tomatoes or other variety, diced
- 5 oz fresh mozzarella, diced
- ¼ cup balsamic vinaigrette
- ¼ cup olive oil
- ¼ cup red onion, diced
- 2 Tbsp fresh basil, chopped
- 1 baguette, sliced and toasted with salt and cracked black pepper, to taste.



Directions

1. Roast pepper over open flame and place in bag for 5 minutes. Rinse under water and julienne.
2. Slice the capicola and dice the salami and pepperoni. Continue uniform dicing with the tomatoes, mozzarella and red onion. Chop the fresh basil.
3. In a small mixing bowl, combine all above ingredients EXCEPT the toasted baguette slices. Refrigerate for 1-2 hours.
4. Arrange toasted baguettes on a small plate and top with marinated salad in the center.

