

Layered Muffaletta Salad

Ingredients:

- 5 oz baby Spring Mix salad, washed and trimmed
- 1/3 cup flat leaf parsley, rough chopped
- 1/2 lb. salami, cubed
- 1/2 lb. ham, cubed
- 1/2 lb. Provolone cheese, cubed
- 1-2 Tablespoon shredded parmesan cheese
- 4-5 oz. sliced green Manzanilla olives with pimentos, drained
- 4 oz. sliced black Kalamata olives, drained
- 4 oz. diced pimentos, drained
- 1-1.5 cup seasoned croutons
- Pepperoncini peppers (optional garnish)

Dressing:

- 1/4 cup olive oil
- 2 Tablespoon red wine vinegar
- 2 Tablespoon grated Parmesan cheese
- 1 Tablespoon chopped flat leaf parsley
- 1 Tablespoon chopped red onion
- 1.5 teaspoon minced garlic
- 1/4 teaspoon dried oregano
- 1/4 teaspoon dried basil
- 1/4 teaspoon ground black pepper
- 1/4 teaspoon salt

Instructions: In a clear bowl or 8x5 trifle dish, layer approximately 1/2 of the salad greens, 1/3 cup chopped parsley, salami, ham, Provolone cheese, black olives, green olives, and pimentos. Top with rest of salad, croutons and grated Parmesan cheese. Garnish with Pepperoncini peppers if desired.

Dressing:

In a food processor, add all of the dressing ingredients. Pulse for 1-2 minutes until all ingredients are emulsified. Serve dressing and extra croutons with the salad.