

Italian Deli Pasta Salad

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Servings: 8

Kosher salt

1 pound penne

1/3 cup mayonnaise

3 tablespoons extra-virgin olive oil

3 tablespoons red wine vinegar

1 jar (16 ounce) giardiniera, drained and chopped

5 ounces (one cup) provolone cheese, diced

5 ounces (one cup) salami, diced

1/4 cup fresh parsley, chopped

1/4 cup fresh basil, chopped

freshly ground pepper

Preparation Time: 20 minutes

Bring a large pot of salted water to a boil. Add the pasta. Cook as directed on the package. Drain. Let cool to room temperature.

Meanwhile, in a large bowl, mix the mayonnaise, olive oil and red wine vinegar. Add the pasta and toss well.

Add the giardiniera, provolone, salami, parsley and basil. Toss well. Season with salt and pepper.

Per Serving (excluding unknown items): 438 Calories; 38g Fat (76.6% calories from fat); 23g Protein; 3g Carbohydrate; trace Dietary Fiber; 69mg Cholesterol; 928mg Sodium. Exchanges: 3 Lean Meat; 0 Vegetable; 4 1/2 Fat; 0 Other Carbohydrates.