



Simple & Elegant Antipasto Platter

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Planning for a holiday get-together and don't know what to serve? An antipasto platter assembled with ready-made ingredients is an easy solution that will surely impress your guests.

Offer a variety of cured meats, cheeses, olives, pickled vegetables and fruits. Choose your favorite deli-prepared items and decoratively arrange them on a serving platter. Complete your spread with your own Easy Marinated Roasted Vegetables (recipe follows).

Suggested items to include on your platter:

- thinly sliced deli meats: capicola, prosciutto, salami, pepperoni and/or smoked turkey breast
- an assortment of cheeses: Gouda, Parmesan, provolone, chèvre, and/or Brie
- toasted sliced baguette, crackers or pita bread
- marinated artichoke hearts or mushrooms
- pickled onions or carrots
- a variety of olives, caper berries or capers
- fresh fruits such as grapes or berries

Easy Marinated Roasted Vegetables

Prep: 20 minutes

Roast: 25 minutes • Serves: 8

Roasted Vegetables

- 6 garlic cloves, minced
- 2 medium red and/or yellow bell peppers, sliced
- 2 medium zucchini, cut crosswise into ¼-inch-thick slices
- 1 small eggplant, cut into 1-inch pieces
- 1 small fennel bulb, cut into 1-inch pieces
- 3 tablespoons olive oil

Marinade

- 3 tablespoons balsamic vinegar
- 2 tablespoons extra virgin olive oil
- 1 tablespoon chopped fresh parsley
- 2 teaspoons chopped fresh thyme
- 1 teaspoon Dijon mustard
- 1 teaspoon kosher salt
- ½ teaspoon fresh ground black pepper

1. Preheat oven to 450°. In large bowl, toss all ingredients; spread on 2 rimmed baking pans. Roast vegetable mixture 25 minutes or until tender and golden brown, stirring occasionally.

2. In small bowl, whisk vinegar, oil, parsley, thyme, mustard, salt and pepper; add warm vegetable mixture and toss to combine. Refrigerate at least 4 hours or up to 2 days. Makes about 4 cups.

Approximate nutritional values per serving:

131 Calories, 9g Fat (1g Saturated), 0mg Cholesterol, 275mg Sodium, 13g Carbohydrates, 3g Fiber, 6g Sugars, 0g Added Sugars, 2g Protein