



## *Italian Salami and Arugula Salad*

*The classic Italian appetizer. Serves 4.*

### **Ingredients:**

6 cups (1.5 L) fresh arugula leaves, rinsed and blotted dry\*  
4 oz (125 g) Freybe sliced salami, cut into julienne strips  
1 roasted red pepper, cut into strips  
3 tbsp (45 ml) extra virgin olive oil  
1 ½ tbsp (22 ml) balsamic vinegar  
Salt and freshly ground black pepper  
1/3 cup (75 ml) assorted olives  
3 tbsp (45 ml) pine nuts, lightly toasted  
Fresh Parmesan shavings

### **To prepare:**

1. Place arugula, salami and roasted red pepper strips in a large bowl. Set aside.
2. Combine oil, vinegar and seasonings. Whisk to blend. Drizzle over arugula and gently toss to coat.
3. Divide evenly among four salad plates.
4. Scatter olives and pine nuts over top.
5. Garnish with shavings of Parmesan and serve.

\*Note: If fresh arugula is unavailable, substitute with baby romaine leaves.