



Antipasti Skewers

Prep: 25 minutes • Serves: 8

- 1 container (6 ounces) refrigerated basil pesto
- 32 pitted large kalamata olives or black olives
- 1 package (8 ounces) fresh mozzarella cheese, cut into 32 chunks
- 2 slices (½-inch-thick) Deli Genoa salami (about 5 ounces), each cut into 16 chunks
- 16 grape tomatoes (about ½ pint), cut crosswise in half
- 16 6-inch bamboo skewers

1. Let pesto stand at room temperature 15 minutes. Meanwhile, alternately thread olives, cheese, salami and tomatoes onto skewers, repeating to include 2 of each ingredient per skewer. Arrange skewers on serving platter; serve with pesto for dipping.

*Approximate nutritional values per serving:
236 Calories, 20g Fat (7g Saturated), 39mg Cholesterol,
566mg Sodium, 4g Carbohydrates, 1g Fiber, 10g Protein*

chef tip:

> If thin slices of Genoa salami are available, roll or fold slices then skewer.