



Antipasto Salad Recipe

INGREDIENTS

- raw and deveined shrimp
- olives, your choice
- grape tomatoes, halved
- carrots, sliced
- roasted peppers, your choice of red, yellow, orange
- sun-dried tomatoes, packed in oil
- fresh basil or parsley
- marinated artichoke hearts
- olive oil (optional)

Directions

1. Boil shrimp in salted water, and set aside in cold ice water.
2. Meanwhile, toss together the olives, grape tomatoes, carrots, roasted red peppers, and sun-dried tomatoes in a large bowl.
3. Drain shrimp and add into the vegetables, drizzle with olive oil (if needed & to taste) and top with fresh basil or parsley.