

# Greek Inspired Antipasto Platter.

Yield: 4 min  
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/artichoke-with-meat-lebanese-recipe>

## Ingredients:

- 18 cherry peppers sweet
- 4 ounces goat cheese
- 1 pound meats assorted thinly sliced deli, I use prosciutto + soppressata + salami
- 1 jar artichokes marinated
- 1 jar roasted red bell peppers
- 1 jar oil packed sun-dried tomatoes OR sun-dried tomato pesto
- 8 ounces fresh mozzarella or buffalo mozzarella rolled in fresh herbs
- feta marinated, recipe follows
- olives marinated, recipe follows
- 1 cup hummus homemade or store bought, + olive oil for drizzling
- fresh basil
- radishes
- cherry tomatoes
- veggies or other fresh
- apricots
- strawberries
- fig jam
- honey
- fruits or other
- pita
- bread sticks or other breads/crackers
- 6 ounces feta block, cut into 1/2 inch cubes
- 1/4 cup fresh herbs I like thyme basil, oregano
- 1 pinch crushed red pepper flakes
- olive oil enough to cover the cheese
- 1/2 cup olive oil
- 6 cloves garlic peeled
- 2 cups olives mixed, I used kalamata and green olives
- crushed red pepper flakes to taste

## **Nutrition:**

1. Calories: 1400 calories
2. Carbohydrate: 52 grams
3. Cholesterol: 205 milligrams
4. Fat: 109 grams
5. Fiber: 11 grams
6. Protein: 58 grams
7. SaturatedFat: 39 grams
8. Sodium: 2080 milligrams
9. Sugar: 18 grams

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