

Italian Antipasto Platter

Yield: 8 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-meat-platter-recipe>

Ingredients:

- 8 ounces meat Italian assorted, : prosciutto, Calabrese Salami, Capocollo, Bresaola
- 6 ounces smoked salmon wild
- 8 ounces mozzarella cheese di Buffala, drained
- 16 sticks grissini bread sticks
- 1 heirloom tomatoes large
- 6 ounces marinated artichoke hearts drained
- 5 ounces Sicilian olives or your favorite mix
- 5 ounces pepperoncini drained
- 5 ounces pepper oz roasted, drained
- 6 ounces cherry peppers drained
- 1/4 cup fresh basil leaves
- 1/2 teaspoon red pepper flakes
- 8 slices baguette
- 1 clove garlic
- 1/4 cup extra-virgin olive oil
- 8 ounces peppers roasted, drained
- 6 ounces olives drained
- 1 tablespoon red wine vinegar
- 3 cloves garlic grated
- 3 tablespoons extra-virgin olive oil plus more if needed
- 6 ounces goat cheese
- 4 tablespoons extra-virgin olive oil
- 1/4 cup fresh chives
- 1 cup ricotta cheese
- 1 olive oil
- 1 lemon
- 1 pinch sea salt

Nutrition:

1. Calories: 910 calories
2. Carbohydrate: 78 grams
3. Cholesterol: 85 milligrams
4. Fat: 53 grams
5. Fiber: 19 grams
6. Protein: 40 grams
7. SaturatedFat: 18 grams
8. Sodium: 1670 milligrams
9. Sugar: 5 grams

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