

No Cook Cold Antipasto Platter for Summer

Yield: 4 min
Total Time: 15 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-cold-antipasto-recipe>

Ingredients:

- 3 sliced tomatoes
- 1/2 cup fresh basil leaves
- 8 ounces burrata or mozzarella
- 8 ounces cured meats sliced, such as salami or prosciutto
- 1 cup olives marinated
- crusty bread sliced
- 2 cups fruits such as peaches, melon, or berries
- olive oil
- balsamic vinegar
- red peppers stuffed
- 14 ounces butter beans drained and rinsed
- 3 tablespoons extra-virgin olive oil
- 1 tablespoon red wine vinegar
- 1 clove garlic finely minced
- 1 teaspoon dried oregano
- kosher salt to taste

Nutrition:

1. Calories: 760 calories
2. Carbohydrate: 79 grams
3. Cholesterol: 65 milligrams
4. Fat: 35 grams
5. Fiber: 21 grams
6. Protein: 36 grams
7. SaturatedFat: 13 grams
8. Sodium: 980 milligrams
9. Sugar: 21 grams

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