



LAYERED ANTIPASTO SALAD

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| 3 cups (750 mL) thinly sliced iceberg lettuce | 1 cup (250 mL) thinly sliced pepperoni |
| 2 cups (500 mL) cherry tomatoes, halved | 1 cup (250 mL) thinly sliced red onion |
| 1 can (14 oz/398 mL) chickpeas, rinsed and drained | 1 cup (250 mL) mayonnaise |
| 2 cups (500 mL) zucchini sticks | 1/2 cup (125 mL) grated Parmesan cheese |
| 2 jars (6 oz/170 mL each) marinated artichoke hearts, drained | 1/3 cup (75 mL) balsamic vinaigrette salad dressing |

Layer first 7 ingredients (lettuce through onion) in a glass serving bowl. To prepare dressing, combine mayonnaise, Parmesan cheese and balsamic vinaigrette. Pour dressing over salad; do not toss. Cover and refrigerate for up to 8 hours. Toss salad just before serving. Serves 8.