Antipasto Board

Make-ahead · Serves a crowd · Serves 6

Ken's note: TBD

Ingredients

- 6 oz Genoa salami, thinly sliced
- 4 oz prosciutto or soppressata
- 8 oz fresh mozzarella balls (bocconcini or ciliegine), drained
- 1 pint grape tomatoes
- 2 Tbsp extra-virgin olive oil
- A few fresh basil leaves, torn
- 1 jar (12 oz) marinated artichoke hearts, drained
- 1 jar (12 oz) roasted red peppers, drained and cut into strips
- 1 cup Castelvetrano olives
- Flaky salt and black pepper
- Breadsticks or crackers, optional (not keto)

Method

1. Toss the mozzarella and tomatoes with 1 tablespoon of the oil, the basil, a pinch of flaky salt, and pepper.
2. On a large board, fold or roll the salami and prosciutto into loose ruffles and arrange them in a few groups. Fill in with the mozzarella and tomatoes, artichokes, peppers, and olives, in separate piles. Drizzle the remaining oil over the vegetables. Put breadsticks or crackers on the side, away from the keto items, and set out a small bowl for olive pits. Assemble up to an hour ahead.