

## Muffaletta Salad

1 pound small shell pasta (could substitute bow ties or Rotini), cooked until tender and cooled

1/2 pound salami, cut into 1/4-inch cubes

1 pound provolone cheese, cut into 1/4-inch cubes

1/2 pound mortadella, cut into 1/4-inch cubes

1/2 pound boiled ham, cut into 1/4-inch cubes

Approx. 40 large green olives stuffed with pimientos, sliced

1/2 cup minced yellow onion

1 tablespoon minced garlic

1/2 cup chopped celery

1/2 cup chopped fresh parsley leaves

1/4 cup fresh thyme leaves

Salt

Freshly ground pepper

1 cup extra-virgin olive oil

6 tablespoons apple cider vinegar

1 teaspoon Worcestershire sauce

Few drops of hot sauce, such as Tabasco

¼ cup Parmesan

In a large mixing bowl, combine the pasta, salami, provolone, mortadella, ham, olives, onion, garlic, celery, parsley, and thyme. Mix well. Season with salt and pepper. In a small bowl, whisk together the oil, vinegar, Worcestershire, and hot sauce. Add salt and pepper to taste. Pour dressing over the pasta mixture. Mix well. Store in an airtight container and refrigerate for at least 8 hours before serving. Garnish with Parmesan cheese.