RECIPE | TOMATOES

ANTIPASTO HOLIDAY WREATH

GREENHOUSE GROWN

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ANTIPASTO HOLIDAY WREATH

Recipe created by *Elizabeth Jordan-Flight*

INGREDIENTS

- **1 dry pint** Pure Flavor® Juno® Bites Red Grape Tomatoes
- **15 oz** jar of quartered artichoke hearts, drained
- **12 oz** prosciutto, sliced
- **12 oz** salami, sliced
- **8 oz** mozzarella balls, drained
- **8 oz** jar green olives, drained
- **1** bunch fresh basil leaves
- Fresh rosemary, for garnish
- Olive oil, for garnish
- Balsamic glaze, for garnish
- Pepper, for garnish

DIRECTIONS

1. Mix and match the ingredients, threading them onto the skewers and arrange them in a wreath shape on a round platter.
2. Drizzle with oil and balsamic glaze then tuck in a few sprigs of rosemary. Repeat the process for another 1-2 layers until the skewers have all been used.
3. Tuck in more sprigs of rosemary to give the dish a "wreath" like appearance. Garnish with a little freshly cracked pepper and serve. Enjoy!

20 min

20 min PREP. | **0 min** COOKING

15

easy