



RECIPE | TOMATOES

# ANTIPASTO HOLIDAY WREATH



20 min  
PREP.



15



easy

20 min

0 min  
COOKING

## INGREDIENTS

Recipe created by Elizabeth Jordan-Flight

**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!

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