



## Italian Chopped Salad

Yield: 6 servings

### *Ingredients:*

- 1 (15-ounce) can Chickpeas, drained
- 1 ea. Red onion, julienne
- 1 lb. Provolone, sliced ¼ in. thick then julienne
- 1 lb. Genoa salami, sliced ¼ in. thick then julienne
- 12 cups Pepperoncini sliced into rings
- 1 cup Kalamata olives, halved
- 2 cups Artichoke hearts, quartered
- 2 cups Cherry tomatoes cut in half
- 8 oz. Ken's Red Wine Vinegar and Oil
- 1 head Iceberg lettuce, cored, and cut in ribbons ¼ to ½ wide
- 1 head Radicchio cored and cut in ribbons ¼ to ½ wide
- 2 tbsp. Dried oregano for garnish
- 8 ea. Lemon wedges for garnish

### *Directions:*

1. Place the chickpeas, red onion, provolone, salami, pepperoncini, artichoke hearts, kalamata olives and tomatoes into a bowl.
2. Add dressing and mix gently. Set aside until ready to serve.
3. When ready to serve, add the iceberg lettuce and radicchio to the salad bowl and toss to combine with the dressing. Mound high.
4. Garnish with oregano and lemon wedges. Serve immediately.

Recipe and photo courtesy of Ken's