

Bosch x Kitchen Stories Antipasto Salad Recipe

Difficulty: Easy

Servings: 4

Preparation: 15 min.

Baking: 30 min.

Ingredients:

- 1 red bell pepper
- 1 yellow bell pepper
- ½ ciabatta bread
- 2 cloves garlic
- 1 red onion
- 3½ oz cherry tomatoes
- 2 oz mozzarella cheese
- 2 oz fennel salami
- 1 oz pistachios
- 2 oz Pecorino cheese
- 3 tbsp olive oil
- 1¾ oz jarred sun-dried tomatoes
- 3½ oz jarred artichoke hearts
- ⅓ oz basil
- 2 oz olives
- 5¼ oz arugula
- salt, pepper, olive oil (for coating), balsamic vinegar (for coating)



Utensils: oven, baking dish, knife, cutting board, airtight container, baking sheet, paring knife, plate (large), bowl (small)

Steps

1. Preheat the oven to 250°C/475°F. Drizzle the bell peppers with olive oil, place in a baking dish, and bake for approx. 15 – 20 min., until the skin is nice and charred.
2. Tear the ciabatta into bite-size pieces. Peel and thinly slice garlic and red onion. Halve the tomatoes. Tear the mozzarella and fennel salami into bite-size pieces. Use a knife to help crumble the Pecorino and roughly chop the pistachios.
3. Once the peppers are charred, remove from the oven and place in a container with a lid to cool (during this time they will steam and the skin will become easier to remove). Turn the oven down to 160°C/325°F. Mix the ciabatta with some olive oil, garlic, and a little salt and place on a baking sheet. Bake in the oven for approx. 10 min., or until crisp.
4. Peel the peppers by removing the charred skin with a paring knife and removing the core. Cut into strips and drizzle with some olive oil and balsamic vinegar, and season with salt and pepper. Arrange roasted peppers, roasted ciabatta, red onion, mozzarella, fennel salami, Pecorino, tomatoes, sun-dried tomatoes, artichoke hearts, basil, olives, arugula, and pistachios on a large platter to serve. Enjoy!