

THE WAY THE COOKIE CRUMBLES



Antipasti Salad

- 1 pint grape tomatoes, halved
- 1 clove garlic, unpeeled
- 1 (15-ounce) can chickpeas, drained and rinsed
- 2 (6.27 ounce) jars marinated quartered artichoke hearts, preferably grilled, drained but not rinsed
- 1 cup kalamata olives, halved
- 8 ounces fresh mozzarella, cubed
- 4 ounces sliced salami or mini pepperoni
- ½ small red onion, sliced thin
- 2 ounces parmesan, diced small
- ¼ cup minced parsley
- ¼ cup pepperoncini, sliced
- 1 tablespoon red wine vinegar
- 1 tablespoon extra virgin olive oil

1. Heat the oven to 350 degrees. Arrange the tomatoes cut side up on a baking sheet; place the garlic on the baking sheet. Bake until the tomatoes are slightly shriveled and the garlic is soft, about 30 minutes. Cool to room temperature.