



ARMANINO
FOODS OF DISTINCTION, INC.

Cheese Ravioli Antipasto Salad

Ingredients for 1 Entrée Salad:

8 pieces (4.5 oz)	Armanino Cheese Raviolis
3 tbsp	Balsamic vinaigrette
2 lg handfuls	Baby spinach, cleaned
3-4 slices	Sopressata salami
5-6 pieces	Roasted red bell peppers, thinly sliced
4 piece	Marinated artichokes, quartered
6	Kalamata olives
	Parmesan shavings

Directions:

Put raviolis in boiling water & cook 2-3 minutes, just until they float. Drain. Toss with 1 tbsp balsamic vinaigrette. Toss baby spinach with 2 tbsp balsamic vinaigrette, or just enough to coat the leaves. Add the ravioli, salami & artichokes & toss briefly. Plate & garnish with roasted red bell peppers, kalamata olives & shavings of parmesan.