

Antipasti Bites

4 servings

INGREDIENTS

24 slices of Genoa salami
1 cup marinated artichoke hearts,
drained and finely chopped

$\frac{1}{3}$ cup finely chopped jarred
roasted red peppers

$\frac{1}{4}$ cup chopped fresh basil, plus
more for garnishing

4 oz fresh mini mozzarella balls



DIRECTIONS

1. Preheat to 400 degrees and position a rack in the middle of the oven.
2. Place one salami slice in each muffin cup. Press the salami slices into the cups.
3. Bake for about 7-10 minutes or until salami is crisp. Remove from the oven and let cool.
4. Next, in a large bowl, mix together artichoke hearts, roasted peppers, basil and the mozzarella balls.
5. NOTE: You can prepare the artichoke mixture before hand and chill in refrigerator for up to a day ahead of time.
6. Place the salami cups on a platter. Fill with the artichoke mixture. Top with more chopped basil.