



# MAMMA MIA CHOPPED SALAD

Prep Time: Active 25 minutes

Makes 4 to 8 servings

*This salad can serve as a meal in itself, though in smaller portions it can be a starter as well. A bread with a thin crust and soft interior will be ideal, such as ciabatta or focaccia. Tearing the bread creates a more rustic look, though it may be cut into cubes instead. Larger beefsteak or small cherry tomatoes can be used, depending on what looks best at the market. The brightness of the herbs and acidity of the red wine vinegar dressing make this an ideal match for the Mamma Mia White Wine.*

## INGREDIENTS

- About 4 cups (6 to 8 ounces) bread, torn or cut into small pieces
- 6 tablespoons olive oil
- 2 tablespoons red wine vinegar
- Salt and freshly ground black pepper
- 2 tablespoons minced fresh herbs (chives, parsley and/or basil)
- 3 ounces thinly sliced salami
- 1/2 pound ripe tomatoes (large tomatoes chopped, cherry tomatoes halved)
- 3 cups lightly packed arugula or shredded romaine lettuce
- 1 medium cucumber, diced (about 2 cups)
- 4 ounces provolone, diced (about 1 cup)
- 1/2 cup sliced pitted green or black olives

## INSTRUCTIONS

- Preheat the oven to 400°F.
- Put the bread pieces in a large bowl, drizzle 2 tablespoons of the olive oil over and toss well to coat. Scatter the bread in a single layer on a rimmed baking sheet and toast in the oven until lightly browned in spots but still tender, 5 to 7 minutes, stirring once or twice. Set aside to cool; reserve the bowl.
- In a small bowl, whisk together the remaining 4 tablespoons of olive oil with the vinegar and a good pinch each of salt and pepper. Whisk in the herbs.
- Return the cooled bread pieces to the large bowl. If the salami slices are large, stack them to cut in half or quarters. Add the salami, tomatoes, arugula, cucumber, provolone and olives to the bread.
- Pour the dressing over the salad and toss well to evenly mix the ingredients. Arrange the salad on individual plates and serve.



Pair this with:  
Mamma Mia  
White Wine



[MAMMAMIWINES.COM](http://MAMMAMIWINES.COM)

[f](#) [@](#) [t](#) @MammaMiaWines

#MammaMiaMoment  
#LifeLaughterLasagna

ITEM #110 ©2017 IMPORTED FROM ITALY BY STE. MICHELLE WINE ESTATES LTD., WOODINVILLE WA 98072 WHITE WINE