

## Antipasto Pasta Salad

### Ingredients

- 1 pound rotini or fusilli (corkscrew-shaped pastas)
- 2 garlic cloves
- ⅓ cup red-wine vinegar
- 1 tablespoon Dijon-style mustard
- 2 tablespoons balsamic vinegar
- 1 tablespoon water
- ½ cup olive oil
- ½ cup sun-dried tomatoes (not packed in oil), soaked in hot water for 5 minutes, drain well
- ½ pound smoked mozzarella, cut into 1/2-inch cubes
- 1-pound can garbanzo beans, drained and rinsed
- 4 ounces sliced hard salami, cut into julienne strips
- 20 small peperoncini
- ½ teaspoon dried hot red pepper flakes
- 1 cup loosely packed fresh flat-leafed parsley leaves, minced

### Instructions

1. In a large pot of salted boiling water, cook the rotini until it is tender (about 8 minutes). Drain the pasta, refresh it under cold water, and drain it well.
2. In a blender, blend the garlic, the mustard, the vinegars, the water, the oil, and salt to taste until the dressing is emulsified.
3. In a very large bowl toss the pasta well with the dressing and stir in the sun-dried tomatoes, the mozzarella, the garbanzos, the salami, the peperoncini, the red pepper flakes, and the parsley.
4. Chill the salad, covered, for at least 1 hour.

The salad may be made up to 2 days in advance and kept covered and chilled. Serves 8 to 10.