

Vegan Antipasto Pasta Salad

Source: Cook's Illustrated, Better Vegan

Category: Vegan Salads & Dressings

Prep Time: 10 min Cook Time: 15 min Total Time: 25 min

Serves 6-8

Vegan | Gluten Free | Refined Sugar Free | Soy Free

Contains nightshades



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Recipe Link:

<https://www.betterveganrecipes.com/antipasto-pasta-salad>

Ingredients:

10 Tbsp. raw apple cider vinegar
6 Tbsp. extra virgin olive oil
3 Tbsp. vegan mayonnaise
6 pepperoncini peppers, drained, (2 tablespoons juice reserved), stemmed, and chopped coarse
4 garlic cloves, minced
¼ tsp. red pepper flakes
Salt and pepper
1 lb. fusilli or campanelle vegan gluten-free pasta
1 lb. white mushrooms, quartered
1 cup vegan shredded provolone cheese or any other vegan cheese
12 ounces roasted red peppers, drained, patted dry, and chopped coarse
1 cup artichoke hearts, drained
1/2 cup Kalamata olives, halved length-wise and drained
1 cup chopped fresh basil

Instructions:

1. Prepare the ingredients.
2. Whisk 5 tablespoons vinegar, olive oil, vegan mayonnaise, pepperoncini juice, garlic, red pepper flakes, 1/2 teaspoon salt, and 1/2 teaspoon pepper in medium bowl.
3. Bring 4 quarts water to boil in large pot. Add 1 tablespoon salt and pasta and cook until al dente or to preferred doneness (follow package instructions). Do not overcook. Drain pasta, rinse well with hot water, return to pot, and toss with 1/2 cup dressing and remaining vinegar. Adjust seasonings, spread dressed pasta on rimmed baking sheet, and refrigerate until chilled, about 30 minutes.
4. Meanwhile, bring remaining dressing to simmer in large skillet over medium-high heat. Add mushrooms and cook until they release their juices and are lightly browned, about 8 minutes. Transfer to large bowl and cool.

5. Add olives, artichoke hearts, cheese, roasted red peppers, chopped pepperoncini, basil, and cooled pasta to mushrooms and toss well. Season with salt and pepper. Serve at room temperature. Salad can be refrigerated for up to 5 days.

Notes:

You can use any curly-shaped gluten-free pasta for this recipes, but I prefer 100% brown rice pasta, because it is closest in its taste and texture to its wheat counterpart.

You can also add sun-dried tomatoes, white beans or other types of olives to this recipe. Fresh tomatoes can be added right before serving.

Equipment needed:

Baking sheet

Serving suggestion:

Best served on its own.