

SARANELLO'S GIARDINIERA

Serving Size: 8-10

INGREDIENTS

- ½ cup thinly sliced celery (¼ inch)
- ¼ cup diced carrot (½ inch)
- ⅛ cup diced red onion (½ inch)
- ⅓ cup diced red bell peppers (½ inch)
- ½ cup diced cauliflower (½ inch)
- ⅓ cup Spanish olives with pimento (chopped, ¼ inch)
- ½ of a 14 oz. can of quartered artichoke hearts in water (water drained)
- 10 oz. Italian Vinaigrette
- ¼ of a 16 oz. jar of Marconi Hot Giardiniera
- 1 pinch salt and pepper
- 1 pinch dry oregano



METHOD

1. Chop all ingredients as directed.
2. Toss all together.
3. Put in a mason jar.
4. Let marinate for at least one hour.
5. After the Giardiniera has marinated, enjoy!

Great for dipping, an antipasti platter, pizza condiment or grilled poultry.

