

ANTIPASTO PASTA SALAD

2 tablespoons red-wine vinegar

1/4 cup extra-virgin olive oil

1 lb rotini (corkscrew pasta), freshly cooked to tender, rinsed under cold water, and drained

1/2 lb mozzarella, cut into 1/2-inch cubes

1/2 lb thinly sliced sweet soppressata or salami, cut into 1-inch pieces

1 1/2 cups loosely packed fresh flat-leaf parsley leaves

2 cups GOOD EATS Garden in a Jar

Whisk together red-wine vinegar and olive oil in a large bowl. Add remaining ingredients and toss to combine. Season with salt and pepper. Serve at room temperature.