

LowCarb Antipasto "Tacos"

INGREDIENTS

- 2 tbsp. extra-virgin olive oil
- 1 tbsp. balsamic vinegar
- 1/2 tsp. Italian seasoning
- 6 slices deli ham
- 6 slices provolone
- 6 large slices Genoa salami
- 1 c. iceberg lettuce
- 1/3 c. sliced cherry tomatoes
- 1/4 c. pepperoncini, thinly sliced
- 1/4 c. sliced black olives

DIRECTIONS

1. In a small bowl, whisk together oil and vinegar. Season with Italian seasoning, salt, and pepper, and whisk to combine.
2. Lay a slice of salami on a work surface and top with a slice of provolone and a slice of ham. Fill with some iceberg lettuce, tomato, pepperoncini, and olives. Drizzle with some dressing. Use a toothpick to gather into a taco and repeat with remaining ingredients.
3. Serve with more dressing.