

## Italian Grinder Pasta Salad - All the Deli Flavor in One Bowl

Italian Grinder Pasta Salad - A Deli Sandwich Meets Summer Salad



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### INGREDIENTS

For the Dressing:

1 1/3 cups mayonnaise

1/3 cup red wine vinegar

1 tbsp peperoncini juice (from the jar)

Marinade oil from 2 containers of marinated mozzarella balls

‰ tsp black pepper

1 tsp salt

1 tsp oregano

1 tsp garlic powder

‰ tsp red pepper flakes (optional)

For the Salad:

1 lb rotini pasta, cooked al dente

2 (8 oz) containers marinated mozzarella balls, quartered

5-6 peperoncini peppers, sliced into rings

10 oz cherry tomatoes, halved or quartered

1 cup pickled red onion

10 slices Genoa salami, cut into chunks

8 slices deli ham, cut into chunks

20 slices pepperoni, quartered

‰ head iceberg or romaine lettuce, shredded

### DIRECTIONS

- Step 1: Make the Dressing:** In a medium bowl, whisk together mayonnaise, red wine vinegar, peperoncini juice, marinade oil, and all seasonings until smooth. Set aside.
- Step 2: Mix the Salad:** In a very large bowl, add cooked rotini pasta, mozzarella, peperoncini rings, cherry tomatoes, pickled red onion, salami, ham, and pepperoni.
- Step 3: Pour the dressing over the salad and toss gently to combine.**
- Step 4: Chill and Finish:** Cover and refrigerate for at least 2-3 hours, or overnight if possible.
- Step 5: Just before serving, stir in the shredded lettuce. Toss gently to combine.**

### SWAPS & NOTES

& Swaps Mozzarella : Marinated balls add flavor, but fresh

pearls or cubes work too.

Pasta : Rotini holds dressing well, but bowtie or penne are great swaps.

Meats : Stick with Italian-style deli meats, or sub in turkey for

a lighter twist.

Lettuce : Add just before serving to keep it crisp.

## TIPS FOR SUCCESS

Chill your pasta after cooking to stop the cooking process and prevent sogginess.

Slice all meats and veggies evenly for a well-balanced bite.

Save a bit of dressing to refresh the salad right before serving.

Double for a party or halve for a weekday meal prep!

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/italian-grinder-pasta-salad-all-the-deli-flavor-in-one-bowl/>