

ONE BITE

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Easy Vegan Antipasto Skewers (7-Ingredients)

By Chris Petrellese

Prep Time: 10 minutes

Total Time: 10 minutes

Yield: 8 skewers

A no-cook recipe that is perfect for a last minute party appetizer, for summer picnics or even for a quick snack at home. The best part is that they are ready in less than 10 minutes!

Ingredients

- 8 skewers (we used stainless steel)
- 8 slices vegan deli slices of choice (we used Field Roast)
- 1/2 wheel vegan mozzarella cheese*, rolled into 1 inches sized balls (we used Miyoko's)
- 16 marinated artichoke hearts
- 16 pepperoncini
- 16 pitted olives
- 16 cherry tomatoes
- 16 leaves of basil

Instructions

1. Skewer all of the antipasto ingredients. We used about 2 of each ingredient and used a consistent pattern for aesthetic purposes, but feel free to arrange them as you would like!
2. Arrange skewers on a serving platter and serve!
3. If you would like, you can drizzle them with a balsamic reduction or sprinkle them with a bit of Italian seasoning.





Notes

- If you do not have access to Miyoko's Mozzarella, any block vegan cheese would work just cut it into about 1/2-1 inches cubes.
- We made sure to drain the liquid out of the artichokes, olive, and pepperoncini before placing them on the skewer. We did this by simply squeezing them between a clean towel (only a few at a time) to drain excess liquid.
- Serve cold or at room temperature.



About the author...

Jasmine and her partner **Chris** run Sweet Simple Vegan. The blog started in 2013 as a hobby blog, but has since then transformed into a platform for them to share their passion, and hopefully inspire others to choose to live more consciously for themselves, the animals and the planet.

[Check out their website.](#)

