

**Insalata Pantasca**  
**(Pantessa Style Salad-Typical of Pantelleria Island)**  
(Serves 4)

**Ingredients:**

1 head        escarole salad; washed and dried  
2 medium     potatoes; boiled with peel  
1 medium     red onion, sliced and soaked in vinegar for 20 minutes  
16/20        cherry tomatoes, sliced in half  
2 Tbsp.       black olives, pitted  
2 Tbsp.       capers  
8 leaves      basil; shredded with your hands  
2 sprigs      oregano  
**Evo** for dressing

**Method:**

1. Peel the potatoes and cut in cubes.
2. Remove onions from vinegar.
3. In a bowl, combine the escarole, potatoes, onions, olives, cherry tomatoes, capers basil and oregano.
4. Season with **Evo** and adjust to personal taste with salt, pepper and serve.

**EVOO = Extra Virgin Olive Oil**