Italian Millet Pasta Salad

This Italian grinder pasta salad has everything you want from your favorite grinder, in a classic rotini pasta salad—salami, ham, provolone, and a tangy olive oil dressing—in a batch big enough to serve a crowd.

By karthik | August 22, 2025

Ingredients

- 2 tablespoons kosher salt, plus 2 teaspoons kosher salt, divided
- 1 pound fusilli or rotini pasta
- 3 ounces turkey pepperoni, cut in quarters
- 6 ounces thick-sliced ham, diced
- 6 ounces thick-sliced salami, diced
- 8 ounces provolone cheese, provolone
- ½ cup thinly sliced red onion
- ½ cup slicedpepperoncini peppers
- 1 English cucumber, seeded and diced
- 1 pint grape tomatoes, quartered
- 1 yellow bell pepper, diced
- 1 cup olives
- 1 tablespoon salad seasoning, such as McCormick Salad Supreme Seasoning®
- ¼ cup red wine vinegar
- 2 tablespoons brine from pepperoncini peppers
- 2 teaspoons dried oregano
- 1 teaspoon crushed red pepper, optional

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- 1 tablespoon sugar
- 1 teaspoon freshly ground black pepper
- 1 teaspoon garlic powder
- 2 teaspoons Dijon mustard
- 2/3 cup olive oil
- 1/2 cup freshly grated Parmesan cheese



Directions

Step 1

Bring a large pot of water to a boil. Add 2 tablespoon salt and pasta to water and cook, stirring often, until pasta is tender with a bite, 9 to 10 minutes. Drain and rinse with cold water just enough to bring the pasta to lukewarm or room temperature. Drain well.

Step 2

Add drained pasta to a large bowl and add meats, cheeses and vegetables (through olives) on top. Sprinkle salad seasoning over the bowl.

Step 3

In a separate bowl, whisk together remaining salt, vinegar, brine, oregano, red pepper flakes, sugar, pepper, garlic powder, mustard, and olive oil until well combined. Stir in Parmesan cheese. Pour dressing over pasta salad mixture and toss until everything is fully coated. Serve immediately or refrigerate until ready to serve.

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