

## Pizza Salad

1 pound spiral pasta, cooked and drained\*  
3 medium tomatoes, seeded and diced  
2 cups mozzarella cheese, shredded  
1 or 2 bunches green onions, sliced  
3 oz. sliced pepperoni  
3 Tbsp. **Pizza Dip Mix** (dry)  
3/4 cup vegetable or olive oil  
2/3 cup Parmesan cheese, grated  
1/2 cup red wine vinegar  
Croutons, *optional*  
Chopped ham, fresh mushrooms, sliced olives, or  
bell peppers, *optional*

In a large bowl combine cooked pasta, tomatoes, mozzarella cheese, green onions, and pepperoni; toss together. In a small bowl combine oil, Parmesan cheese, and red wine vinegar. Pour dry **Pizza Dip Mix** into a zip-top bag and shake until spices are fully blended. Measure out 3 Tbsp. and add to oil mixture. Mix well and pour over macaroni mixture. Toss again. Cover and refrigerate for several hours. Top with croutons just before serving, if desired. Makes 16 servings. \*Pasta is best cooked al dente.



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