

melissa's pasta salad

INGREDIENTS

- 12-16oz** rotini pasta *multi-colored*
- 6 slices** hard salami *diced*
- 12** pepperoni slices *sliced in half*
- 4 oz** mozzarella cheese *cubed*
- 4 oz** monterey jack or swiss *cubed*
- 2** small cans sliced black olives *drained*
- 1** red bell pepper *diced*
- 1** yellow bell pepper *diced*
- 3** green onions *chopped*
- 1** container cherry tomatoes *sliced in half*
- .7 oz** package dry italian-style salad dressing mix
- ¼ cup** extra virgin olive oil
- 3 tbl** balsamic vinegar
- 2 tbl** dried oregano
- 2 tbl** zesty italian dressing
- 1 tbl** dried parsley
- 2 tbl** grated parmesan cheese
- ground black pepper *to taste*

DIRECTIONS

- 1** Cook the pasta in a large pot of salted boiling water until al dente. Drain, and cool under cold water.
- 2** Chop all of your vegetables, cheeses, and meats while the pasta cooks and cools. In a large bowl, combine the cooled pasta, salami, pepperoni, cheese, black olives, onion, red bell pepper, bell peppers and tomatoes.
- 3** Stir in the envelope of dry dressing mix.
- 4** Cover, and refrigerate a good portion of the day—or overnight.
- 5** To prepare the dressing, whisk together the olive oil, balsamic vinegar, italian dressing, oregano, parsley, 1 tbl of the parmesan cheese, and pepper.
- 6** Pour 1/2 of the dressing mixture over the salad the night before. Just before serving, pour the remaining dressing over the salad, toss with the rest of parmesan cheese.
- 7** Enjoy!