



# Cold Pasta Salad

## ITALIAN DRESSING WITH SALAMI

### { INGREDIENTS }

1 Cucumber

10 Cherry Tomatoes

(1) 2.25 oz. can Sliced Black Olives

8 oz. Gluten Free Pasta

$\frac{2}{3}$  C. Italian Vinaigrette

*I USE MARZETTI SIMPLY DRESSED LIGHT RED WINE ITALIAN VINAIGRETTE.*

Salami

### { DIRECTIONS }

In large pot, boil the noodles according to package instructions until al dente. Once cooked place in strainer and run under cold water to stop the cooking process.

Peel the cucumber and slice into bite sized pieces; halve the tomatoes; drain and rinse the black olives. Place all in a large bowl.

Cut the salami into bite sized cubes, about a quarter inch in diameter.

Add to the bowl with the vegetables.

*The amount of salami cut is up to personal preference.*

Remove the noodles from the strainer and add to the bowl.

Add dressing and stir well.

Serve and enjoy; refrigerate any left overs.