

Italian Pasta Salad

1 BOX BOWTIE PASTA
2 RADISHES (WASH, SLICE THIN, THEN HALF)
1 CUCUMBER (WASH, SLICE THIN THEN QUARTER)
2 BELL PEPPERS (YELLOW AND RED)
1 VIDALIA ONION (SLICE THIN)
1 SMALL PACKAGE PEPPERONI
(MINI OR REGULAR SLICED IN HALF)
SALAMI (STACK AND SLICE IN TO SMALLER SECTIONS)
MARINATED MUSHROOMS (SLICE THIN)
2-4 OZ. CANS OF BLACK OLIVES (RINSE & DRAIN)
BERTOLLI BALSAMIC SAUCE
1/4 CUP OLIVE OIL
SALT & PEPPER TO TASTE
CHEDDAR CHEESE (SLICED OR CUBED)

Prepare pasta per package directions adding 1 tsp. salt while pasta boils. Drain pasta and put in a large bowl.

Add radishes, cucumber, peppers, onions, pepperonis, salami slices, mushrooms, and olives. Add olive oil, toss, and mix well. Add balsamic glaze to pasta. Mix and taste, adding more balsamic glaze, per your own taste preference. Salt and pepper salad to taste. Allow to marinate at room temperature. Add cheese and toss just before serving. Enjoy!