

Italian Pasta Salad

1 BOX BOWTIE PASTA **2 RADISHES**
1 CUCUMBER
2 BELL PEPPERS (YELLOW AND RED)
1 VIDALIA ONION
1 SMALL PACKAGE PEPPERONI
SALAMI
MARINATED MUSHROOMS
2 SMALL CANS OF BLACK OLIVES
BERTOLLI BALSAMIC SAUCE
OLIVE OIL **SALT** **PEPPER**
CHEDDAR CHEESE (SLICED OR GRATED)

Prepare pasta in boiler per package directions-add 1 tsp. salt as it cooks.

Cut ends off 2 radishes and cucumber. *Cut 4 sections off each of the bell peppers. *Rinse them off. *Drain your pasta and add it back to the pot. *Use a grater to Julienne 1/2 of bell peppers and onion. *Slice radishes and quarter them. *Slice cucumber and quarter, it. *Chop rest of bell pepper into small cubes. *Chop up 6 to 8 marinated mushrooms. Chop small package of pepperonis. *Slice 3 or 4 slices of salami into thin strips. Add balsamic glaze into pasta. *Add pepper and onion. *Add two rinsed and drained small cans of black olives. *Add meat and mushrooms. *Add bell pepper, radishes, and cucumbers. *Add 1/2 cup olive oil. *Mix and taste, adding more balsamic glaze, as necessary. *Salt and pepper to taste. Allow to marinate at room temperature.