

Miss Sydney's BB'S Sweet Vinaigrette Pasta Salad

Ingredients for the pasta salad: (Yield 10-12 Servings)

- 1 lb of cooked medium shells
- 2 cups of green bell peppers julienned (or cut into thin strips)
- 2 cups of roma tomatoes diced small
- 1 cup of mild provolone julienned
- 1 cup of pepperoni julienned
- 1 cup of genoa salami julienned
- 1 cup of red onions julienned
- 1 7oz jar of drained sliced salad olives
- 1 6oz can of drained small whole pitted black olives
- 1 jar of BB'S Sweet Vinaigrette
- ¼ cup of McCormick Cajun spice

Method for the pasta salad:

1. Bring salted water to a boil, cook pasta till desired softness.
2. Strain the pasta, drizzle olive oil over pasta and mix.
3. Then place pasta in a bowl and refrigerate for about 1 hour or until cool.



4. When the pasta is ready, add in all the rest of the ingredients; add the BB's last.
5. Toss the salad and let it sit in the fridge for at least one hour OR overnight. Pasta salad gets better as it rests.
6. Enjoy!

