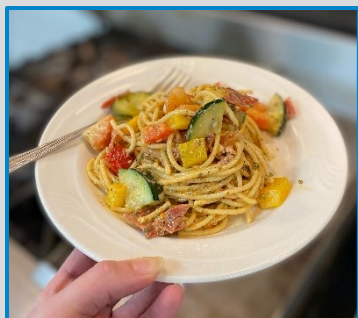


# Spaghetti Salad



## Ingredients

- 1-2 lbs cooked spaghetti
- 3 Tbsp Salad Seasoning
- 2 Tbsp Italian Seasoning
- 2 Tbsp Parsley
- 2 cups tomatoes
- 2 cups bell peppers
- 2 cups cucumbers
- 1 ½-2 cups turkey pepperoni
- 2 cups Italian Dressing
- 1 cup Creamy Italian Dressing

## Utensils

- Large Pot with Lid
- Colander
- Cutting Board
- Knife
- Measuring cups and spoons
- Mixing Bowl
- Tongs



# Recipe Instructions

## Step 1: Pasta

Fill large pot with water, place the lid on top, and bring to a boil.

Add a bit of olive oil and salt to the boiling water. Add uncooked pasta. Stir occasionally and cook for 10-12 minutes or until al dente.

## Step 2: Pasta Pt. 2

Once pasta is cooked to your liking, pour contents of large pot into a colander in the sink. Run cold water over cooked pasta to stop the cooking process and to cool down.

## Step 3: Chop

Prep your cutting station with a damp cloth and cutting board.

Chop tomatoes, bell peppers, cucumbers, and even turkey pepperoni if you want.

Cut to your desired size.

## Step 4: Assemble

Put cooked pasta into a mixing bowl. Sprinkle the salad seasoning, Italian seasoning, and parsley onto pasta. Use tongs to toss and coat.

Add all chopped veggies and pepperoni. Use tongs to toss.

## Step 5: Dress

Pour both the Italian and Creamy Italian dressing onto pasta. Use tongs to toss.

## Step 6: Serve & Enjoy

Serve with tongs onto a plate.

### Enjoy!

*If saving for later, this can be kept in an airtight container in the fridge for up to 4 days.*



Scan this QR code with your phone to watch an instructional video on how to make this recipe!

### Kitchen Safety Tips:

- Use a **cutting glove** while using the knife.
- Make sure to notify anyone in your home that you will be using the stove.