

Mangia Bene, Viva Bene

By FRANK ZEOLI



Every summer my grandmother would make many salads. Whether it be cucumber, tomato, green bean, or potato salad, the one that stood out over all of the rest was her *pasta salad*. It was filled with the best ingredients and every bite screamed ITALIAN!

Prep Time: 20 Minutes
Cook Time: 25 Minutes



Ingredients

- 1lb of tri-colored pasta
- 6oz of cooked broccoli florets
- 6oz of red roasted peppers (diced)
- 4oz of olives (calamata, black or green)
- 6oz of sharp provolone (diced small)
- 4oz of genoa salami (diced small)
- ¼ cup of parmesan cheese
- 1 cup of Italian dressing (your favorite)
- Adjust salt to tastet



Instructions

1. Boil the pasta in a medium pan. Drain the pasta and let cool.
2. Dice the roasted red peppers, provolone cheese, genoa salami. Cut the broccoli florets into small bite size pieces.
3. tAdd the peppers, provolone, salami, broccoli, and olives to the pasta. Add the parmesan cheese and the dressing and mix thoroughly.

Chill in the fridge for about 10 minutes and serve.

Look for more recipes in the next edition of the **SIAMO QUI**.

