

MOSTACCIOLI VEGGIE SALAD

By Dorothy Zehnder

3 cups uncooked mostaccioli or large tube pasta
1 medium cucumber, thinly sliced
1 small yellow squash, quartered and sliced
1 small zucchini, halved and sliced
½ cup diced sweet red pepper
½ cup diced green pepper
½ cup sliced ripe olives
3 to 4 green onions, chopped

Dressing:

2 tablespoons sugar
1/3 cup white wine or cider vinegar
¼ cup vegetable oil
1½ teaspoons prepared mustard
¾ teaspoon dried minced onion
¾ teaspoon garlic powder
½ teaspoon salt
½ teaspoon Bavarian Inn all-purpose seasoning
½ teaspoon pepper

Cook pasta according to package directions. Drain and rinse in cold water. Place in a large bowl; add cucumbers, summer squash, zucchini, peppers, olives and onions.

Dressing:

Mix all ingredients and pour over pasta and veggies at least 1-2 hours before serving.
Refrigerate.

****Note from Dorothy: I also add in blanched sliced carrots and asparagus just to give it a little more color and variety of vegetables. This salad is always a hit as there is something in it that pleases everyone!*