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Antipasto Pasta Salad

1 pound shell, bowtie or elbow macaroni pasta
1/4 pound Genoa salami, chopped
1/4 pound pepperoni, chopped
1/2 pound Asiago or Italian sharp cheese, diced
1 (6 ounce) can black olives, drained and chopped
1 red bell pepper, diced
1 green bell pepper, diced
3 ripe tomatoes, chopped
1 (.6 ounce) Italian dressing mix (Good Seasons)
3/4 cup extra virgin olive oil
1/4 cup balsamic vinegar
2 tablespoons dried oregano
1 tablespoon dried parsley
1 tablespoon grated Parmesan cheese
salt
ground black pepper

Cook the pasta in a large pot of salted boiling water until al dente. Drain and cool under cold water. In a large bowl, combine the pasta, salami, pepperoni, cheese, black olives, red bell pepper, green bell pepper and tomatoes. Sprinkle on the envelope of powdered dressing, mix thoroughly and refrigerate salad.

To prepare the dressing, whisk together the olive oil, balsamic vinegar, oregano, parsley, parmesan cheese, salt and pepper. Just before serving, pour dressing over the salad and mix well.

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Beet Salad

Roasted Beets:

4 bunches of beets (trim root ends and remove tops)
2 Tablespoons of olive oil

Coat beets with oil. Roast in 450 degrees oven on a sheet pan for

approximately 45 minutes or until tender. Cool, peel, and dice.

Dijon Honey Vinaigrette:

1 Tablespoon of lemon juice
1 ounce white wine vinegar
1 Tablespoon honey
1 ounce dijon mustard
1 teaspoon dried thyme
4 ounces vegetable oil
salt & white pepper to taste

Combine first five ingredients in a blender. While blender is running slowly add oil. Season to taste with salt and white pepper.

Salad Ingredients:

1/4 pound French Feta cheese (crumbled)
1 pound of spring mix lettuce
2 heads Belgium endive

Place three endive leaves symmetrically on each plate. Toss spring mix with vinaigrette. Divide between plates, top with diced beets and feta cheese.

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Couscous Salad

*1 cup cooked couscous
1 tablespoon butter
1 red onion, chopped
1 red bell pepper, chopped
1/3 cup chopped fresh parsley
1/3 cup raisins
1/3 cup toasted sliced almonds
1/2 cup canned chick peas, rinsed and drained
1/2 cup creamy salad dressing
1/4 cup plain yogurt
1 teaspoon ground cumin
salt and pepper to taste*

Place 1 teaspoon butter in a saucepan and melt over medium-low heat. Add 1/2 cup couscous and stir until coated in butter. Add 1 cup water. Bring to boil, reduce heat to a simmer. Cover and cook until all water is absorbed. Season with salt and pepper, set aside to cool.

In a salad bowl, combine the couscous, red onion, bell pepper, parsley, raisins, almonds and chick peas. Stir and mix well.

Whisk together the salad dressing, yogurt, cumin, salt and pepper.

Pour the dressing over salad; stir until well blended, chill and serve.

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