

Aunt Marys' Pasta Salad Recipe

Ingredients:

- 12 oz cooked Linguini Pasta (prepared)
 - 1 small sweet onion diced
 - 8 oz of Italian Dressing (Seven Seas)
 - 1/4 cup of grated parmesan cheese (shaker)
 - 1 large tomato diced
 - 1 small cucumber chopped bite size pieces
 - 4 tablespoons McCormick Salad Supreme Seasoning
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Directions:

1. Prepare linguini pasta, drain well, and set aside.
2. Dice up onion, cucumbers, and tomatoes.
3. In a large bowl that can be stored in the refrigerator, toss together the prepared pasta, Italian dressing, and onions. Seal well and store overnight or for at least 6 hours so the dressing can soak into the pasta.
4. Before serving, toss in the seasoning before adding tomatoes and cucumbers. Then add grated Parmesan cheese on top.

Refrigerate for at least 30 minutes before serving because it is best served cold.

Notes:

This pasta salad can be stored in refrigerator for up to a week. The cucumbers and tomatoes will get mushing so best to add those just before serving cold.

12 servings: