



24-Hour Salad

This recipe can be served as a vegetable salad or as a pasta salad. It's called 24-hour salad because the ingredients can be marinated in an oil-and-vinegar or Italian salad dressing for 24 hours. Or skip the marinade, toss all the ingredients with fresh-cooked pasta, and serve as a pasta salad. Either way, it's delicious!

12 to 15 fresh mushrooms, halved
3-4 green onions, chopped
2 cucumbers, peeled and sliced
1/4 cup fresh parsley, chopped
1 green pepper, sliced thin
2 large tomatoes, cut into wedges
1 14-oz. can whole pitted black olives, drained
3/4 cup Italian salad dressing

As a vegetable salad: In a large, deep, glass bowl, layer the first seven ingredients in the order given. Add 1/2 tsp. salt to the dressing, pour over veggies, cover and refrigerate for 24 hours. Toss and serve.

As a pasta salad: Boil 2 cups of your favorite pasta shapes until done. Drain and add to large bowl with all of the above ingredients. Mix and serve.