



Marco Polo Salad

1	pound	Spaghetti
1	large	Green Pepper, julienne
1	large	Red Pepper, julienne
1	pound	Jarlsberg Cheese, julienne
1	cup	Black Olives Sliced
½	cup	Fresh Parsley, chopped
½	cup	Walnut, pieces
1	cup	Parmesan Cheese, shredded

Dressing:

1/3	cup	White Vinegar
1	cup	Extra Virgin Olive Oil
1	clove	Fresh Garlic, minced
1	tablespoon	Garlic Salt
1	tablespoon	Oregano, dried
1	tablespoon	Basil, dried
1	tablespoon	Garlic Powder
1	tablespoon	Black Pepper, ground

In a large pot of boiling salted water, cook spaghetti to al dente, drain and cool.

In a large mixing bowl, toss together the spaghetti, green and red peppers, Jarlsberg cheese, black olives, parsley, walnuts and Parmesan cheese.

In a small mixing bowl whisk together the vinegar, olive oil, garlic and spices. Pour the dressing over the salad and toss to combine. Chill.

Serves 6-8