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