Maurice Pasta Salad

1 pound  Fusilli Pasta  
5 ounce  Ham, julienne strips  
5 ounce  Turkey, julienne strips  
5 ounce  Swiss cheese, julienne strips  
5 ounce  Sweet Pickles, julienne strips  
12 fluid ounce  Marketplace Maurice Salad Dressing  
½ teaspoon  Black Pepper, freshly ground  
1 teaspoon  Kosher Salt  
5 olives  Stuffed Green Olives

In a large pot of salted boiling water, cook pasta to al dente (1 pound of pasta to 1 gallon of water to 1 T. of salt). Drain, and cool.

In a large mixing bowl toss the pasta, ham, turkey, Swiss cheese, pickle and dressing to combine. Add the salt and pepper and toss again. Taste for seasoning. Chill.

Garnish with green olives.

Serves 6 to 8