



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