

# California Spaghetti Salad

Author: Alyssa    Prep time: 15 mins    Total time: 15 mins

A delicious spaghetti salad filled with fresh summer veggies and olives. Topped with a zesty italian dressing and parmesan cheese, this will be the hit of your next gathering!

## Ingredients

- o 1 pound thin spaghetti, broken into 1 inch pieces
- o 1 pint cherry tomatoes, chopped in half
- o 2 medium zucchini, diced
- o 1 large cucumber, diced
- o 1 medium green bell pepper, diced
- o 1 red bell pepper, diced
- o 1 large red onion, diced
- o 2 cans (2-1/4 ounces each) sliced ripe olives, drained
- o DRESSING:
- o 1 bottle (16 ounces) Italian salad dressing
- o 1/4 cup grated Parmesan cheese
- o 1 tablespoon sesame seeds
- o 1 teaspoon paprika
- o 1/2 teaspoon celery seed
- o 1/4 teaspoon garlic powder



## Instructions

1. Cook the pasta according to package directions. Drain and rinse in cold water. Add cherry tomatoes, zucchini, cucumber, green and red bell pepper, red onion and olives in a large bowl.
2. To make the dressing: Whisk together italian salad dressing, parmesan cheese, sesame seeds, paprika, celery seed, and garlic powder. Pour over salad and toss until coated. Cover and refrigerate for 3 hours or overnight.

Recipe by **The Recipe Critic** at <http://therecipecritic.com/2015/05/california-spaghetti-salad/>