

LINDSEY'S SQUAD

Indianette Alumni Tea

October 20, 2007

The Indianette Alumni Tea is next Saturday, October 20th. The food committee needs each squad's help with providing a salad or dessert. Each squad, officers, line officers, and managers are assigned a different recipe. Your group's recipe is below. Each girl on the squad will need to prepare this recipe and bring it to the tea by 10:45 a.m. (the tea begins at 11:30 a.m.). It would be helpful if you could bring it in a disposable container, as we will be replenishing the salads/desserts in decorative bowls throughout the tea.

MEDITERRANEAN SALAD

Ingredients:

2 cups cooked spaghetti
1-6 oz. jar marinated artichoke hearts, drained & coarsely cut
up, with tough outer layers removed
1-4 oz. can sliced ripe olives, drained
1 cup frozen baby peas, thawed (could use small can baby peas, drained)
1 medium red bell pepper, chopped
1 small zucchini, thinly sliced, then cut into ¼'s
½ small purple onion, thinly sliced & cut into small pieces
½ cup freshly grated Parmesan cheese

Dressing: ½ cup regular Italian dressing (do not use Zesty)
½ cup Hellman's mayonnaise
1 tsp. dried parsley flakes
½ tsp. dried dill weed
½ tsp. fresh ground pepper

Directions:

Break spaghetti into ¼'s, then cook according to package directions. Drain and rinse with cold water, then place in large mixing/serving bowl. Add artichoke hearts, ripe olives, peas, red bell pepper, zucchini, purple onion and Parmesan cheese. Toss gently. In a separate bowl, combine Italian dressing, mayo, parsley flakes, dill weed and pepper. Mix well. Pour over spaghetti mixture and toss gently. **Cover and chill overnight.**

Note: Make the day before.