

# Spaghetti Salad

Recipe of the month: August



# **Grocery List**

## Dairy

☐ Fresh parmesan cheese (1/4 cup)

## Vegetables

- ☐ Cucumber (1 cup, sliced)
- ☐ Red bell pepper (1/2 cup, chopped)
- ☐ Green bell pepper (1/2 cup, chopped)
- ☐ Red onion (1/3 cup, diced)
- ☐ Black olives (2/3 cup, sliced)

#### Fruits

☐ Cherry tomatoes (1 cup, halved)

## Starches/grains/nuts

☐ Whole wheat spaghetti (1 pound, uncooked)

## Spices/sauces

- ☐ Fat-free Italian dressing (1/2 cup)
- ☐ Fresh parsley (1/4 cup, chopped)



# Recipe

### Cooking time

Prep time: 15 minutes
Cook time: 10 minutes
Total time: 25 minutes
Serving size: 8 servings

#### **Nutrition facts**

Calories: 461Fat: 15q

• Carbohydrates: 66g

Protein: 13gFiber: 4g

Sodium: 816mg

## Ingredients

1/4 cup fresh parmesan cheese
1 cup cucumber, sliced
½ cup red bell peppers, chopped
1/3 cup red onion, diced
2/3 cup black olives. Sliced
1 cup cherry tomatoes, halved
<sup>1</sup> / <sub>4</sub> cup fresh parsley. Chopped
½ cup fat-free Italian dressing
½ cup green bell pepper, chopped
1-pound whole wheat spaghetti, uncooked

#### Instructions

- 1. Cook spaghetti according to package directions
- 2. Drain spaghetti and rinse under cold water
- 3. Place spaghetti in a large bowl and add cucumber, bell peppers, cherry tomatoes, red onion, and olives
- 4. Pour dressing over spaghetti and vegetables to coat
- 5. Sprinkle parmesan cheese and parsley over the top before serving

## **Bon Appetit!**