

Marco Polo Salad

Ingredients:

1 pound spaghetti, cooked according to directions on package

3/4 cup extra-virgin olive oil

1/4 cup red wine vinegar

1/2 cup chopped fresh
parsley

1 clove garlic, pressed

1 tablespoon garlic salt

1 tablespoon garlic powder

1 tablespoons coarsely
ground black pepper

1 tablespoon dried basil

1 tablespoon dried oregano

1 pound jarlsberg cheese,
cut into thin strips

1 large red bell pepper, cut
into thin strips

1 large green bell pepper,
cut into thin strips

1 cup sliced black olives

3/4 cup shredded parmesan
cheese

1/3 cup chopped walnuts

Salt and pepper to taste

Method:

Place cooked spaghetti in a large bowl and let it cool slightly. Toss spaghetti with olive oil, vinegar, parsley, and spices, all remaining ingredients and mix



with olive oil, vinegar, parsley, and spices. all remaining ingredients and mix well. Chill thoroughly.

Add salt and pepper at serving time.

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Made on a Mac