

PASTA SALAD

8–10 servings

Ingredients

- 1 package fusilli (spiral pasta)—preferably tri-color
- Italian dressing
- 1 can tuna fish
- 2 tsp. mayonnaise
- 2 hard-boiled eggs
- 6 pickles
- 10–15 cherry tomatoes
- 3 slices yellow cheese of your choice
- 2 carrots

Step-by-Step Preparation

1. Prepare the pasta according to the directions on the package. Drain, rinse in cold water, and drain again.
2. Place the pasta in a large bowl. Sprinkle it with Italian dressing and mix.
3. In a separate bowl, mix the tuna with mayonnaise, then add to the pasta.
4. Slice and add the hard-boiled eggs and the pickles.
5. Cut the cherry tomatoes in half and add them.
6. Cut the cheese into small pieces and add.
7. Add more Italian dressing to taste and mix.
8. Peel carrot strips into the salad and mix one last time. Serve chilled.

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8–10 servings

Ingredients

- 2 cups cracked bulgur wheat
- Boiling water to cover
- 4 tomatoes
- 6 green onions
- 2 Tbsp. chopped dill
- 1 cup chopped parsley
- 2 Tbsp. chopped mint
- 3 Tbsp. olive oil
- 4 Tbsp. lemon juice
- 1 tsp. salt
- $\frac{1}{4}$ tsp. pepper

Step-by-Step Preparation

1. Place the cracked bulgur wheat in a large bowl and cover with boiling water. Let stand for 30 minutes until the water is absorbed.
2. Seed and finely chop the tomatoes and green onions.
3. Once the wheat is ready, mix together all the ingredients.
4. Refrigerate and serve cold.