Vegetable Macaroni Salad
Makes 8 servings

Ingredients:
- 8 ounces cooked elbow macaroni
- 1/2 cup light Italian herb dressing
- 2 tablespoons onions chopped fine
- 1/2 cup celery sliced thin
- 1 cup red or green bell peppers, chopped
- 1 cup broccoli florets, lightly steamed
- 1 cup cherry tomatoes (sliced in half if desired)
- 1/2 cup carrots, sliced thin
- 1/2 cup black olives, sliced
- 1 cup cucumbers, diced

Directions:
1. Combine cooked, cooled macaroni with chopped and sliced onions, celery, red or green bell peppers, broccoli florets, cherry tomatoes, carrots, black olives and cucumbers.
2. Pour Italian dressing over salad, toss to coat.
3. May refrigerate for an hour or two to blend flavors, or may be served immediately.

Source: Cayuga County Cornell Cooperative Extension