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| Marinated Vermicelli Salad A Mike Wilkerson favorite INGREDIENTS 8 oz. uncooked vermicelli 1 (4 oz.) sliced ripe olives (drained)  1 medium tomato, cubed ¼ cup chopped red onion  1 medium cucumber, coarsely chopped 2 Tablespoons salad supreme seasoning  ½ cups chopped green bell pepper ½ cup purchased zesty Italian salad  dressing DIRECTIONS  1. Cook vermicelli to desired doneness as directed on package 2. Meanwhile, in large bowl, combine all remaining ingredients except salad dressing 3. Drain vermicelli; rinse with cold water to cool. Add vermicelli and salad dressing to salad; toss gently to mix. 4. Refrigerate at least 4 hours or overnight to blend flavors. |



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