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| Marinated Vermicelli SaladA Mike Wilkerson favorite INGREDIENTS8 oz. uncooked vermicelli 1 (4 oz.) sliced ripe olives (drained)1 medium tomato, cubed ¼ cup chopped red onion1 medium cucumber, coarsely chopped 2 Tablespoons salad supreme seasoning½ cups chopped green bell pepper ½ cup purchased zesty Italian salad  dressingDIRECTIONS1. 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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