



➔LUNCH➔

MARCO POLO PASTA SALAD FEATURING GALLO SALAME PEPPERONI



DIRECTIONS

1. Cook noodles according to package directions, drain and rinse.
2. Combine vinegar, garlic, ginger, sugar and soy sauce in a bowl; mix well.
3. Place noodles in a large bowl, toss with vinegar mixture, chopped peppers, chopped onions and sesame seeds.
4. Mix in the sliced Gallo Salame. Chill well and serve.

INGREDIENTS

- 9 oz. Gallo Salame Italian Dry Salame, thin sliced strips
- 12 oz. egg noodles or angel hair pasta
- 1/2 cup chopped green onion
- 1/2 cup red bell pepper, sliced thin
- 1/2 cup yellow bell pepper, sliced thin
- 1 cup season rice vinegar
- 3/4 cloves Garlic minced
- 2 tbsp. fresh ginger, minced
- 1 tsp. of sugar
- 2 tsp. soy sauce
- 1 toasted sesame seeds