Garden Spaghetti Salad

INGREDIENTS

8 oz. spaghetti, broken into 2" pieces

1 Tbsp. olive or vegetable oil

2 c. cooked fresh or frozen corn

2 c. cooked fresh or frozen lima beans

2 medium tomatoes, peeled, seeded, & chopped

3/4 c. thinly sliced green onions

1/3 c. minced fresh parsley

6 bacon strips, cooked and crumbled, divided

Dressing:

1/3 c. olive or vegetable oil

3 Tbsp. cider or red wine vinegar

2 Tbsp. lemon juice

1 tsp. sugar

1 tsp. salt

¼ tsp. paprika

Dash of pepper

DIRECTIONS

Cook spaghetti according to package directions; rinse in cold water and drain. Place in a large bowl; toss with oil. Add the next five ingredients; stir in 3/4 of the bacon. In a small bowl, whisk all dressing ingredients. Pour over spaghetti mixture; toss gently. Garnish with remaining bacon. Serve immediately or chill. A great summer salad. Yields 10-12 servings.

