



Cheryl's *Deli-Style* ITALIAN PASTA SALAD

(with Pepperoni & Dill Pickles)

A zesty, tangy, and hearty pasta salad packed with classic Italian flavors, perfect for potlucks, picnics, and easy make-ahead meals!



INGREDIENTS

- 1 lb pasta (rotini, penne, or bowtie)
- 1 cucumber, diced
- 2–3 celery stalks, sliced thin
- ½ cup green olives, sliced
- ½ cup black olives, sliced
- ½–¾ cup dill pickles, diced
- 1 cup sharp cheddar cheese, cubed or shredded
- 1 cup pepper jack cheese, cubed or shredded
- ½–1 cup pepperoni, sliced (or mini pepperoni)
- ¾–1 cup zesty Italian dressing

SEASONINGS

- 1–2 tbsp fresh basil (or 1 tsp dried)
- 1–2 tbsp fresh parsley (or 1 tsp dried)
- ½–1 tsp garlic powder
- Black pepper to taste



INSTRUCTIONS:

Boil pasta until al dente. Drain and rinse with cold water until fully cooled. Dice cucumber and dill pickles. Slice celery and olives. Cube cheeses. Slice pepperoni if not pre-sliced.

In a large bowl, mix pasta, veggies, olives, pickles, cheeses, and pepperoni. Pour in zesty Italian dressing. Add basil, parsley, garlic powder, and black pepper. Toss well to coat everything evenly. Refrigerate at least 1–2 hours so flavors blend.

FLAVOR UPGRADE IDEAS

- ★ Add a splash of pickle juice for extra tang.
- ★ Add red onion or banana peppers for more bite.
- ★ Sprinkle a little grated parmesan on top before serving.
- ★ For extra richness, mix in a spoon of mayo with the dressing.



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