

Vegetarian Inside Out Casseroles

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|---|---|
| 18 jumbo pasta shells | $\frac{3}{4}$ cup red onion,
chopped |
| $\frac{1}{2}$ pound vegetarian
salami, thinly sliced | $\frac{1}{2}$ cup balsamic
vinaigrette salad
dressing |
| 4 cups romaine
lettuce, chopped | Parmesan cheese,
for garnish |
| 1 cup Roma
tomatoes, chopped | |
| $\frac{3}{4}$ cup cucumber,
seeded and chopped | |



(Fold along the line)

1. Bring a large pot of lightly salted water to a boil. Add pasta shells, stirring occasionally until cooked through but firm to the bite, about 8 minutes. Drain, and rinse with cold water until chilled.
2. Combine salami, lettuce, tomatoes, cucumbers, and onions in a large bowl. Mix well to ensure even distribution of ingredients. Pour balsamic vinaigrette dressing over salad, and toss to coat.
3. Assemble pasta shells onto a serving platter, and spoon the salad mixture evenly into each shell. Sprinkle with Parmesan cheese, and serve.

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(Cut along the line) 