

A GUIDE TO OUR DELI PASTA SALADS SUMMER 2011

	VARIETY	CHARACTERISTICS/FLAVOR
	Cherry Chicken Pasta Salad	Our all-time customer favorite, this pasta salad is made with fresh gemelli pasta, diced celery, onion, diced chicken breast, and creamy salad dressing. Topped with walnuts and dried cherries, it's rich and full-flavored.
	Lunds Original Potato Salad	The recipe for Lunds Original Potato Salad came from a friend of the Lund family. Our founder, Russell T. Lund, liked the salad so much he wanted to serve it to his customers. Diced potatoes are combined with a generous helping of hard-boiled eggs and a little onion, celery, and red pepper. The dressing is light in color and sweet in taste.
	Byerly's Original Potato Salad	This is the original recipe used in the Byerly's kitchens. It's made with diced potatoes, onion, eggs, and celery, then topped with a mixture of mayonnaise and salad dressing. There's also a hint of mustard.
	Longevity Noodles	This Asian-inspired salad is all natural and made with lo mein noodles, green onion, slivered red pepper, and fresh cilantro. It's light and full of flavor. A slightly spicy dressing gives it a final touch.
	Seafood Louie Salad	Whole shrimp and surimi crab meat are tossed with a creamy Creole dressing to make this ultimate seafood salad. Try it on green salads, in sandwiches, or served as an appetizer with crackers.
	Sunny Broccoli Salad	This bright, vegetable-based salad is always a crowd pleaser. Perfect for summer picnics, it's made with fresh broccoli, creamy dressing, bacon bits, onion, and raisins.
	Twisted Sister Pasta Salad	This great Italian-style pasta is all natural and made with cavatappi noodles, kalamon (kalamata) olives, sun-dried tomatoes, and sliced green onion. The dressing features hints of garlic and basil.
	Cranberry Wheatberry Salad	This all-natural, whole-grain salad is nutritious, light, and full of flavor. It's made with wheatberries, dried cranberries, walnuts, green onion, and diced celery. It's then tossed with roasted sunflower seeds and a creamy dressing.