

BRAVISSIMO!

It's the greatest with Creamettes Macaroni and California Avocado.[®]

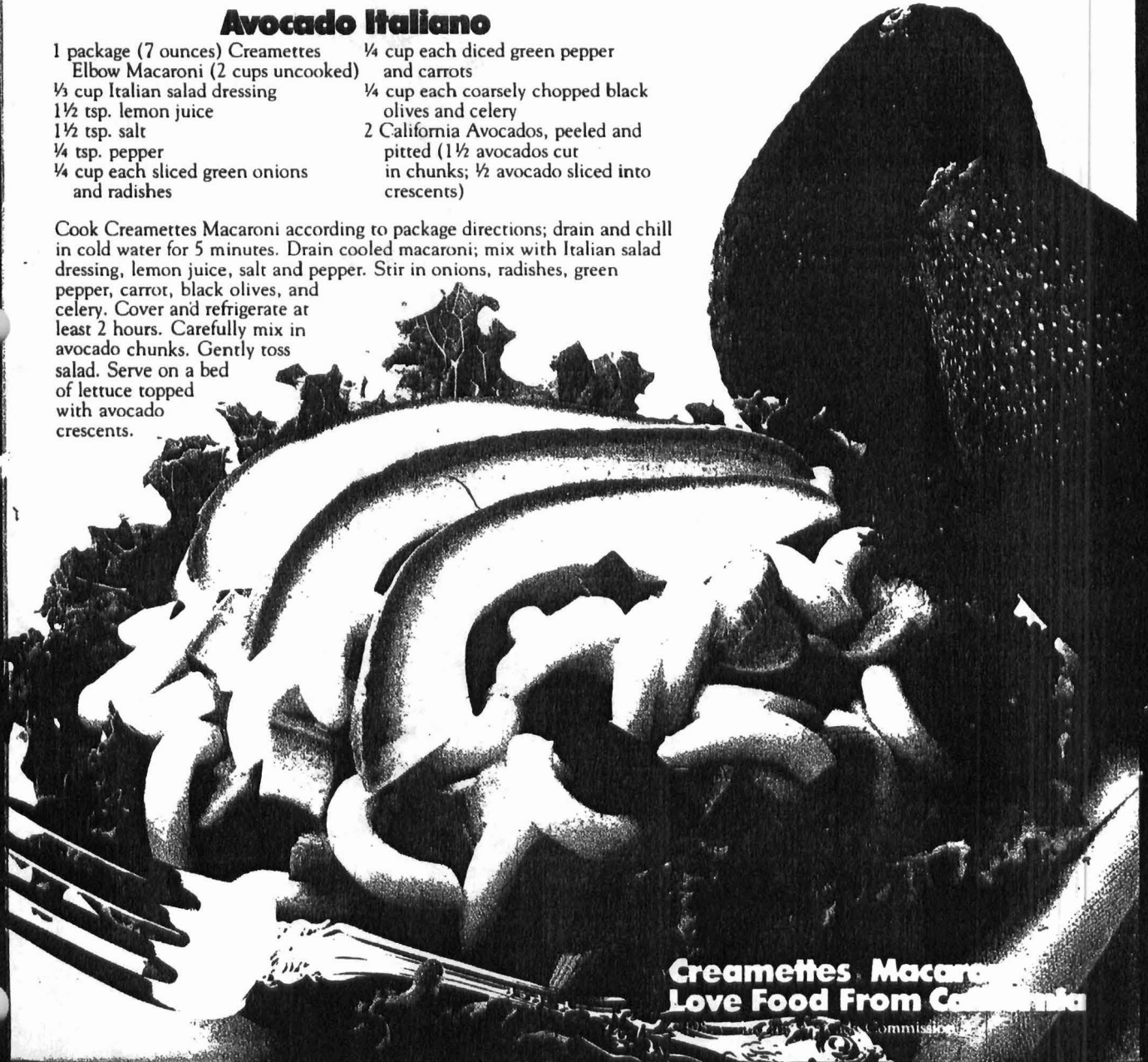
Pasta is all the rage. And this outrageously attractive avocado and macaroni salad makes it easy for you to find out why. Choose only Creamettes Macaroni, so tender because it's made with a special wheat. Cook it up *al dente* (a little firm to the bite) the way the Italians do. Slice into delicious golden-green California Avocados. They're so cool and smooth. Then toss and dress this perfect pasta dish. And reflect on the glories of Rome.



Avocado Italiano

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| 1 package (7 ounces) Creamettes Elbow Macaroni (2 cups uncooked) | ¼ cup each diced green pepper and carrots |
| ½ cup Italian salad dressing | ¼ cup each coarsely chopped black olives and celery |
| 1½ tsp. lemon juice | 2 California Avocados, peeled and pitted (1½ avocados cut in chunks; ½ avocado sliced into crescents) |
| 1½ tsp. salt | |
| ¼ tsp. pepper | |
| ¼ cup each sliced green onions and radishes | |

Cook Creamettes Macaroni according to package directions; drain and chill in cold water for 5 minutes. Drain cooled macaroni; mix with Italian salad dressing, lemon juice, salt and pepper. Stir in onions, radishes, green pepper, carrot, black olives, and celery. Cover and refrigerate at least 2 hours. Carefully mix in avocado chunks. Gently toss salad. Serve on a bed of lettuce topped with avocado crescents.



Creamettes Macaroni
Love Food From California

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