

## *Vermicelli Salad*

*Patricia Cooper*

10 oz. vermicelli	4-5 lemons
$\frac{3}{4}$ cup chopped bell pepper	3-4 Tbsp. real mayonnaise
$\frac{3}{4}$ cup olives (black and green)	2 Tbsp. oil
$\frac{3}{4}$ cup celery	Accent seasoning
$\frac{3}{4}$ cup green onion	

Break vermicelli in half. Cook at a boil, uncovered, for 5 minutes. Drain and let cool. Sprinkle generously with Accent. Add 2 tablespoons oil and juice of 3 lemons. Cover and refrigerate overnight.

Next day, mix rest of ingredients, adding mayonnaise and lemon to taste. Add salt and pepper.

## *Artichoke Chicken Salad*

*Patricia Cooper*

4 chicken breasts	2 jars marinated artichoke
2 cups sliced black olives	hearts, undrained
1 box chicken Rice-A-Roni	4 green onions
	1 to 2 cups real mayonnaise

Boil chicken; cook rice as directed. When rice cools, combine all ingredients and refrigerate.