

Bechtle



BECHTLE SUMMER SPAETZLE

- 1 BAG BAVARIAN SPAETZLE COOKED, RINSED & COOLED
- 1 PINT CHERRY OR GRAPE TOMATOES, HALVED
- 1 SMALL ZUCCHINI, DICED
- 1 SMALL CROOKNECK SQUASH, DICED
- 8 OZ ITALIAN SALAD DRESSING

MIX ALL INGREDIENTS AND CHILL 2 HOURS BEFORE SERVING
(WE MAKE THIS ONE A DAY AHEAD AND CHILL OVERNIGHT)
STIR IN GRATED PARMESAN OR CRUMBLED FETA BEFORE SERVING,
IF DESIRED.
ENJOY!



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