

the ELK'S COOKBOOK

A three-series summer collection | Part **three** of three | August 2026

From The Ground Up

Concluding the From The Ground Up Summer Series, here is our featured vegetable recipe for **August: Tomatoes & Sweet Corn!**

This month we wrap up our three-part summer series, From the Ground Up! What a pleasure it has been sharing our favorite garden recipes with you. This month we are featuring tomatoes and corn, two summer greats sure to be included on your dinner plate.

Gabi Strickland Walker has the perfect recipe to toss in all your garden favorites with some pasta and serve it up as a delicious summer salad. 🍅



Recipe: SPAGHETTI SALAD

From The Ground Up Series | August 2026

INGREDIENTS

- 1 (16 oz) of spaghetti or your favorite pasta
- 1 (15 oz) Zesty Italian Salad Dressing
- 1 (2.62 oz) bottle of McCormick Salad Supreme Seasoning
- 1 English Cucumber - diced.
- 1 Bell Pepper - diced
- 1 C Grape Tomatoes - diced
- ½ C green onion - diced (optional)
- ½ C chopped vegetables of your choice (optional) (corn, broccoli, carrots, squash)
- 1 C smoked cheddar cheese - shredded (optional)

DIRECTIONS

PREP 15-20 MIN | COOK APPROX. 10 MIN

STEP 1 Cook pasta to al dente, according to the package directions in salted water. Rinse the pasta really well under cold water and let it drain. Make sure it's completely cooled.

STEP 2 In a large bowl, add the salad dressing and the entire bottle of the McCormick Salad Supreme Seasoning; whisk until well blended.

STEP 3 Toss in all your favorite diced veggies. Stir in with your pasta and toss to coat really well. Let sit in the fridge for 4 to 6 hrs before serving.

