

Mostaccioli Salad

ingredients

1 (16 ounce) package mostaccioli pasta

1 tablespoon vegetable oil

1 1/2 cups distilled white vinegar

1 1/2 cups white sugar

1 medium onion, chopped

1 medium cucumber, chopped

1 (4 ounce) jar chopped pimento

2 teaspoons prepared yellow mustard

1 tablespoon garlic powder

1 tablespoon parsley flakes

1 teaspoon salt

1 teaspoon ground black pepper

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large bowl, gently toss together the pasta, oil, vinegar, sugar, onion, cucumber, pimento, mustard, garlic powder,

parsley flakes, salt, and pepper. Cover, and refrigerate 24 hours before serving.

source:[Allrecipes.com](https://www.allrecipes.com)