

# Salad- Pasta Salad Entree

<b>Servings:</b>	34.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	8.00 Ounce	<b>HACCP Process:</b>	Complex Food Prep
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-44449

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA ROTINI RAINBOW TRI-COLOR	4 Pound 4 Ounce (68 Ounce)		413340
CHERRY TOMATOES	1 Quart 1 Cup (5 Cup)		16P46
Cucumber	1 Quart 1 Cup (5 Cup)	BAKE	16P98
Pepper Red	1 Quart 1 Cup (5 Cup)	Rinse pepper. Cut in half and remove seeds. Cut into strips.	2176
ONION RED 25#	1 Pint		788882
Cheese, Cheddar Reduced fat, Shredded	2 Pound 2 Ounce (34 Ounce)		100012
CHICKEN, DICED, COOKED, FROZEN	2 Pound 2 Ounce (34 Ounce)	BAKE	
DRESSING ITAL GLDN	1 Pint 1 Cup (3 Cup)	READY_TO_EAT This ready-to-use dressing simplifies back-of-house prep, making it easy to customize with simple herbs and spices, like red pepper flakes or garlic. Create new flavorful salads or a flavorful new marinade for your sirloin steak.	257885
DRESSING SALAD LT	1/2 Cup	READY_TO_EAT This ready-to-use lite dressing simplifies back-of-house prep, making it easy to customize with simple herbs and spices, like onion powder or chives or smoky Chipotle seasoning. Create new flavorful salads or a custom base to your own signature sauce.	429422

## Preparation Instructions

1. Wash all produce
2. Prep items according to recipe.
3. Toss all ingredients except dressing in a large bowl making sure to mix well.
4. Add dressing, and mix again.
5. Allow to sit at least 2-3 hours to soak up dressing. This is a great item to make the day before!

6. Portion according to service.

Hold at or below 41

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.000
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.250
<b>OtherVeg</b>	0.250
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 34.00

Serving Size: 8.00 Ounce

Amount Per Serving			
<b>Calories</b>	810.37		
<b>Fat</b>	19.75g		
<b>SaturatedFat</b>	5.41g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	43.35mg		
<b>Sodium</b>	520.50mg		
<b>Carbohydrates</b>	129.52g		
<b>Fiber</b>	6.26g		
<b>Sugar</b>	8.59g		
<b>Protein</b>	34.19g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	63.32mg	<b>Iron</b>	5.75mg

\*All reporting of TransFat is for information only, and is not used for evaluation purposes

### Nutrition - Per 100g

<b>Calories</b>	357.31		
<b>Fat</b>	8.71g		
<b>SaturatedFat</b>	2.39g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	19.12mg		
<b>Sodium</b>	229.50mg		
<b>Carbohydrates</b>	57.11g		
<b>Fiber</b>	2.76g		
<b>Sugar</b>	3.79g		
<b>Protein</b>	15.08g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	27.92mg	<b>Iron</b>	2.54mg

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