


Italian Pasta Salad			CREDITING INFORMATION: one portion provides		Meats/MA	Grains	Fruits	Vegetables
HACCP Process: #3 Complex Food Preparation Size of Portions: 1 Cup					1 oz eq	1 oz eq	0	Legumes: ⅓ cup Dark Green: ⅓ cup Red/Orange: ⅓ cup Starchy: Other: ¼ cup
INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS			
	Weight	Measure	Weight	Measure				
Chicken strips, unseasoned, frozen	4 lb 11 oz	1 gal	9 lb 6 oz	2 gal	1	Defrost chicken under refrigeration, at least 24 hours prior to use. Once defrosted, cut chicken into bite-size pieces. CCP: Refrigerate until ready to use.		
Rotini, whole grain, dry	3 lb 2 oz	3 qt 3 cups	6 lb 4 oz	1 gal 3 qt 2 cups		2 To cook pasta, bring water to a boil in a large stockpot, steam jacketed kettle, or tilt skillet (tilt braiser). Add salt and stir to incorporate. Add pasta, while gradually stirring. Cook pasta for approximately 6 minutes or until al dente and drain well. CCP: Cool to 41° F or lower within 4 hours. Store under refrigeration until ready to use.		
Water		4 gal		8 gal				
Salt, Kosher	1.25 oz	2 Tbsp	2.5 oz	1/4 cup				
Oil, vegetable		2 cups		1 qt	3	Dressing: Combine the vegetable and olive oil and set aside. Grate garlic cloves using a fine kitchen rasp. In a large mixing bowl, combine the grated garlic, vinegar, water, sugar, dried basil, and salt until well incorporated. Add oil gradually while continually whisking the mixture. Whisk until all the ingredients have been incorporated into a smooth dressing. CCP: Refrigerate until ready to use. Mix again before using.		
Oil, olive		½ cup		1 cup				
Garlic, fresh		4 cloves		8 cloves				
Vinegar, cider		2 cups		1 qt				
Water		¾ cup		1 ½ cups				
Sugar, granulated	2 oz	¼ cup 1 ½ tsp	4 oz	½ cup 1 Tbsp				
Herb, basil, dried		⅔ cup		1 ⅓ cups				
Salt, Kosher		1 tsp		2 tsp				

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INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS			
	Weight	Measure	Weight	Measure				
Olives, ripe, canned, sliced, drained	12 oz	2 ¾ cups	1 lb 8 oz	1 qt 1 ½ cups	<div>4</div> <p>Salad: In a large mixing bowl, combine chicken, olives, pepperoncini, tomatoes, cucumber, cauliflower, garbanzo beans, and pasta.</p> <p>Add the dressing to the mixture and fold to evenly coat the salad mixture with the dressing.</p> <p>Add chiffonade spinach and Parmesan cheese and gently fold.</p> <p>Portion salad into individual portion containers using an 8 fl oz spoodle or No. 4 scoop.</p> <p>CCP: Refrigerate until served.</p> <p>CCP: Hold for cold service at 41° F or lower.</p>			
Peppers, pepperoncini, sliced, drained	12 oz	2 ¾ cups 1 ½ Tbsp	1 lb 8 oz	1 qt 1 ½ cups 3 Tbsp				
*Tomatoes, fresh, cherry, halved lengthwise	2 lb 8 oz	1 qt 3 ½ cups	5 lb	3 qt 3 cups				
*Cucumber, fresh, with peel, ½ inch dice	2 lb	1 qt 3 cups	4 lb	3 qt 2 cups				
*Cauliflower, fresh, florettes, cut into bite-size pieces	1 lb	1 qt 1 ¼ cups	2 lb	2 qt 2 ½ cups				
Beans, canned, garbanzo (chickpeas), low-sodium, drained, rinsed	4 lb 8 oz	3 qt 1 ½ cups	9 lb	1 gal 2 qt 3 cups				
*Spinach, fresh, pre-washed, cut into chiffonade (thin ribbons)	4 lb	1 gal 3 qt 2 cups	8 lb	3 gal 3 qt				
Cheese, Parmesan, shredded	1 lb 9 oz	2 qt 1 cup	3 lb 2 oz	1 gal 2 cups				
MARKETING GUIDE FOR 50 SERVINGS				MARKETING GUIDE FOR 100 SERVINGS				
Tomatoes, fresh, cherry: 3.25 lb				Tomatoes, fresh, cherry: 6.5 lb				
Cucumber, fresh: 2.75 lb				Cucumber, fresh: 5.5 lb				
Cauliflower, fresh: 2 lb				Cauliflower, fresh: 4 lb				
Spinach, fresh: 4 lb				Spinach, fresh: 8 lb				
NOTES								
*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.								
Cooking Process #1: No Cook								
Tip: If the pasta cooking vessel requires several minutes to drain the water, begin the draining process at the four-minute mark to ensure the pasta does not overcook.								
This item may be held refrigerated at or below 41° F for 2–3 days.								



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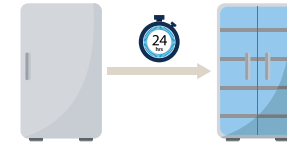
Italian Pasta Salad

HACCP Process: #3 Complex Food Preparation

Size of Portions: 1 Cup

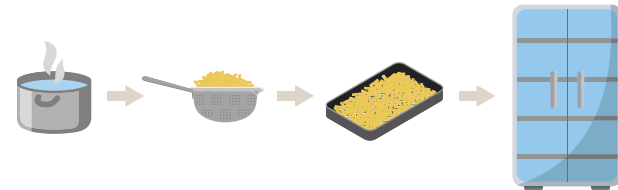
DIRECTIONS

Defrost chicken in refrigerator for at least 24 hours.



Cook pasta, drain, and cool in refrigerator.

CCP: Cool to 41° F or lower within 4 hours.



Make vinaigrette. In large bowl, combine grated garlic, salt, dried basil, sugar, water, and vinegar.

Gradually add oil while whisking. Whisk until combined.



In a large mixing bowl, combine chicken, olives, pepperoncini, tomatoes, cucumber, cauliflower, garbanzo beans, and pasta.



Add the dressing to the mixture and fold to evenly coat the salad mixture with the dressing.

Add chiffonade spinach and Parmesan cheese and gently fold.



Portion 1 cup salad using an 8 fl oz spoodle or No. 4 scoop.

CCP: Refrigerate until served.

CCP: Hold for cold service at 41° F or lower.

