



RECIPENAME: Ranch Pasta Salad

File No:

Grade Group: K-8, 9-12	HACCP Process: <input type="checkbox"/> #1 No Cook <input type="checkbox"/> #2 Cook & Serve Same Day <input type="checkbox"/> #3 Includes Cooling Step
Number of Portions: 50	
Portion Size: 2/3 cup	
Serving Utensil: #6 scoop	
Servings per Pan: 50	

Recipe Adapted From:

Gibraltar School District



Ingredients	Weight	Measure	Procedure
Pasta, Whole Grain, 51% Whole Wheat, Rotini, Dry Oil, Olive Celery, Raw Broccoli, Raw Peas, Green, Frozen, Without Salt Carrots, Raw Peppers, Sweet, Red, Raw Corn, Sweet, Yellow, Frozen, Kernels Olives, Black, Canned, Sliced Cheese, Cheddar, Reduced Fat, Cubed Onion Powder Garlic Powder Parsley, Dried Salad Dressing, Ranch, Reduced Fat and Sodium	2 lb 4 oz 1 lb 48 oz	1/2 cup 2 cups, chopped 3 cups, chopped 2 cups 3 cups, chopped 2 1/2 cups, chopped 1 cup 1 cup 2 Tbsp 2 Tbsp 2 Tbsp	<ol style="list-style-type: none"> Cook pasta as directed on package until al dente. Drain pasta, run cold water over pasta for about 5 minutes, cool completely, toss with olive oil. Thaw frozen vegetables by placing in a quart of warm water for 10 minutes. Clean and chop broccoli, celery, carrots, and bell pepper into small bite-size pieces. Cube cheese into bite-sized pieces. Drain olives. Combine cold pasta, all vegetables, and cheese in a large bowl. Sprinkle garlic powder, onion powder, and dried parsley over mixture. Pour ranch dressing over all and blend well. Pour salad into a full size pan (20" x 12" x 4"). Cover salad and refrigerate until service. <p>CCP: Cool to 70° F within 2 hours and from 70° F to 40° F within four more hours. Hold at 41° F or lower for cold service.</p> <p>Crediting: 0.25 oz eq. M/MA, 0.5 oz eq. WG, 1/8 c D/G, 1/8 c. other, 1/4 cup additional vegetable*</p>

Total Yield:	Number of Pans: 1
Weight: 10 lbs.	Pan Size: 20" x 12" x 4"
Measure (volume): 32 cups	

Meal Component Contribution/Nutrition Analysis Based on Portion Size

Specify the grade group in the columns:	Grade Group: K-8, 9-12				
Meat/Meat Alternate	0.25 oz eq.				
Vegetable Subgroups <u>total</u> : 1/2 cup*	DG	B/P	R/O	S	O
	1/8 c.				1/8 c.
Fruits					
Grains	0.5 oz eq.				
Calories:	195				
Saturated Fat (g):	1.93 g				
Sodium (mg):	400.04 mg				

Equipment (if not specified in procedures above):
DG=Dark Green B/P=Beans/Peas(Legumes) R/O=Red/Orange S=Starchy O=Other