

Pasta Salad

Vegetable-Grains/Breads

Salads and Salad Dressings

E-08

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Water		1 gal 1 ½ qt		2 gal 3 qt	1. Heat water to rolling boil. Add salt.
Salt		2 Tbsp		¼ cup	
Enriched pasta spirals OR Enriched pasta shells, medium	1 lb 11 oz OR 1 lb 15 oz	2 qt 1 ¼ cups OR 2 qt 3 ¾ cups	3 lb 6 oz OR 3 lb 14 oz	1 gal 2 ½ cups OR 1 gal 1 ⅞ qt	2. Slowly add pasta spirals or shells while stirring constantly until water boils again. Cook for 8-10 minutes. DO NOT OVERCOOK. Drain well. Rinse under cold water.
Frozen mixed vegetables, thawed and drained OR Canned mixed vegetables, chilled, drained	2 lb 4 oz OR 2 lb 9 oz	1 qt 1 ½ cups OR 1 qt 1 ¾ cups (⅔ No. 10 can)	4 lb 8 oz OR 5 lb 2 oz	2 qt 3 cups OR 2 qt 3 ½ cups (1 ⅓ No. 10 cans)	3. Add mixed vegetables, broccoli, and pepper. Shake dressing. Pour over pasta and vegetables. Toss lightly to combine and coat evenly. Spread 5 lb 1 oz (approximately 2 qt 1 ⅓ cups) into each shallow pan (12" x 20" x 2 ½") to a product depth of 2" or less. For 50 servings, use 2 pans. For 100 servings, use 4 pans.
Frozen chopped broccoli, thawed and drained	1 lb 7 oz	3 ½ cups	2 lb 14 oz	1 qt 3 cups	
Ground black or white pepper		1 tsp		2 tsp	
Italian Dressing (see E-15)		2 cups		1 qt	
					4. CCP: Cool to 41° F or lower within 4 hours.
					Cover. Refrigerate until ready to serve.
					5. Mix lightly before serving.
					6. Portion with No. 10 scoop (⅔ cup).

SERVING:	YIELD:	VOLUME:
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⅔ cup (No. 10 scoop) provides ⅓ cup of vegetable and ½ serving of grains/breads.

50 Servings: about 10 lb 2 oz

50 Servings: about 1 gallon 2 ¾ cups
2 pans

100 Servings: about 20 lb 4 oz

100 Servings: about 2 gallons 1 ½ quarts
4 pans

Edited 2006

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Nutrients Per Serving					
Calories	141	Saturated Fat	0.98 g	Iron	0.98 mg
Protein	3.27 g	Cholesterol	0 mg	Calcium	17 mg
Carbohydrate	16.83 g	Vitamin A	1309 IU	Sodium	165 mg
Total Fat	7.00 g	Vitamin C	10.0 mg	Dietary Fiber	2.03 g