

italian pasta salad



Serving Suggestion



italian pasta salad

portion size:
1½ cup (12 oz.)

| Ingredients | 50 Servings | | 100 Servings | | Directions |
|-----------------------------------------------------------------------|-------------|---------------|--------------|--------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| | Measure | Weight | Measure | Weight | |
| Elbow macaroni, whole grain rich, dry | | 2 lbs. 10 oz. | | 5 lbs. 4 oz. | 1. Cook macaroni in boiling water until al dente, about 8-9 minutes. Drain and rinse with cool water. 2. Toss turkey, pepperoni, peppers, cucumbers, tomatoes, cheese, and dressing with macaroni. 3. Chill and hold at 41°F until serving. Portion 1½ c. (12 oz.) into a 12 oz. bowl or clear 12 oz. container. |
| JENNIE-O® All Natural Diced Turkey Breast, ½", #2635-20, thawed | | 4 lbs. 12 oz. | | 9 lbs. 8 oz. | |
| JENNIE-O® Diced Pepperoni Style Seasoned Turkey, ¼", #6424-20, thawed | | 4 lbs. 12 oz. | | 9 lbs. 8 oz. | |
| Green bell peppers, diced, ¼", RTU | | 2 lbs. 2 oz. | | 4 lbs. 4 oz. | |
| Cucumbers, unpared, diced, ¼", RTU | | 2 lbs. 3 oz. | | 4 lbs. 6 oz. | |
| Cherry tomatoes, whole | | 4 lbs. 12 oz. | | 9 lbs. 8 oz. | |
| Cheese, grated Parmesan | | 1 c. | | 2 c. | |
| Italian salad dressing | | 1 qt. | | 2 qt. | |

1 serving provides 2 oz. meat/meat alternate,
1 servings bread/grain, and ½ cup vegetable (other).

| Nutrients Per Serving | | | | | |
|-----------------------|---------|-------------|--------|---------------|------|
| Calories | 335 cal | Trans Fat | 0 g | Carbohydrates | 24 g |
| Fat | 18 g | Cholesterol | 50 mg | Dietary Fiber | 3 g |
| Saturated Fat | 4 g | Sodium | 840 mg | Protein | 22 g |

For preparation by a food preparation establishment only, according to the food code or equivalent.