

TEST Recipe

825763 - Ranch Pasta Salad TEST : Test Recipes	Components	Attributes
HACCP Process: #3 Complex Food Preparation Number of Portions: 50 Size of Portion: 1/2 cup Alternate Recipe Name: Ranch Pasta Salad TEST	Meat/Alt: Grains: 0.5 oz Fruit: Vegetable: 0.25 cup Milk:	

Ingredients	Measures	Instructions
825430 Water, Municipal, Mississippi..... 825080 Salt, Table, Distributor Choice, #2723..... 825621 Pasta, Rotini, WGR, USDA Foods #110504.....	1 1/4 gals + 2 cups 2 tsp 1 lb + 12 ozs	1. Heat water to rolling boil. Add salt. 2. Slowly add pasta spirals while stirring constantly until water boils again. Cook for 8-10 minutes until firm, but tender. DO NOT OVERCOOK. Drain well. Rinse under cold water.
825247 Tomatoes, Grape, Fresh, #4109..... 825042 Broccoli, Florets, Fresh, #4000..... 825037 Peppers, Bell, Green, Whole, Fresh, #410.....	1 lb + 8 ozs 1 lb 8 ozs	3. Rinse and drain grape tomatoes. Cut in half. 4. If needed cut florets into smaller pieces. 5. Clean and dice green peppers. 6. Toss vegetables gently with cooled pasta.
----- 825294R Ranch Dressing(Mix)MS1546..... 825138 Dressing, Ranch, Dry Mix, Bulk, #2244..... 825492 Milk, Fluid, Buttermilk, Cultured, Lowfat..... 825084 Mayonnaise, Reduced Calorie, Gallon, DC,#2249... -----	3 cups 1/4 Package 1 1/2 cups 1 1/2 cups	7. Combine ranch dressing mix, buttermilk and mayonnaise. Mix with pasta and vegetables. 8. Cover and cool in refrigerator overnight. CCP: Cool to 70° F within 2 hours and from 70° F to 41° F or lower within an additional 4 Hours
		9. Toss salad before portioning. 10. Portion with #8 scoop into serving containers. One portion equals 1/2 oz. eq. whole grains and 1/4 cup other vegetable. CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers.

*Nutrients are based upon 1 Portion Size (1/2 cup)

Calories	92 kcal	Cholesterol	5 mg	Sugars	*1.2* g	Calcium	*17.15* mg	30.30%	Calories from Total Fat
Total Fat	3.11 g	Sodium	223 mg	Protein	2.35 g	Iron	*0.17* mg	2.85%	Calories from Saturated Fat
Saturated Fat	0.29 g	Carbohydrates	13.99 g	Vitamin A	*437.1* IU	Water ¹	*135.97* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	1.73 g	Vitamin C	*15.2* mg	Ash ¹	*0.57* g	60.58%	Calories from Carbohydrates
								10.18%	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

* - denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes optional nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.