

RANCH PASTA SALAD

MEAL COMPONENT CONTRIBUTION:

1 oz. eq. enriched grain, ¼ cup other vegetable

NUMBER OF PORTIONS: 50 **SIZE OF PORTION:** ¾ cup**RECIPE HACCP PROCESS:** #3 - Complex food preparation

ENRICHED GRAIN : VEGETABLES (OTHER)

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Tomatoes, Fresh, Grape, #4109	2 pounds
Broccoli, Fresh Florets, #4000	1 pound
Water, Municipal, Mississippi	2 gallons + 2 quarts
Pasta, Spiral, Enriched, #2136	3 pounds
Dressing, Ranch, Dry Mix, #2244	1/2 packages
Milk, Fluid, Buttermilk, Cultured, Lowfat	1 quart
Mayonnaise, Reduced Calorie, Bulk, #2249	1 quart
Salt, Table, #2723	2 teaspoons
Spice Blend MS, Italian, No Salt, #2734	2 teaspoons

DIRECTIONS

1. FOR VEGETABLES:

- Rinse the tomatoes under clean, cold, running water, then drain them thoroughly.
- Slice the grape tomatoes in half.
- If broccoli has not been prewashed, rinse it under clean, cold, running water, then drain it thoroughly.
- If needed, cut florets into bitesize pieces.
- Cover the vegetables with plastic wrap and refrigerate until time for assembly.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for assembly.

2. Heat the water to a rolling boil.

3. Slowly add the pasta to the boiling water. Cook the pasta for 8 to 10 minutes.

Drain the pasta well in a colander.

Pasta amounts are based on USDA Food Buying Guide.

Overcooking or hot holding pasta for long periods of time will increase the volume and the yield. Pasta may also be cooked in a steamer or combi oven. Different steamers and combi ovens vary in time and settings, so check with the manufacturer for correct instructions

4. Rinse the pasta in a colander under cold, running water. Place the pasta in a large bowl.

5. Toss the vegetables gently with cooled pasta.

6. Combine the salt, Italian Spice Blend, ranch dressing mix, buttermilk, and mayonnaise. Mix well to combine.

Pour the ranch dressing mix over the pasta and vegetables. Stir well to combine.

7. Cover the salad and cool it in the refrigerator overnight.

CCP: Cover, label, and date any leftovers. Refrigerate at 41 degrees F or lower .

8. Toss the salad before portioning.

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DIRECTIONS

9. Portion with 6-ounce spoodle into individual serving containers. One portion equals 1 oz. eq. enriched grains and ¼ 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. Refrigerate at 41 degrees F or lower .

NUTRIENTS PER SERVING

Calories	177	Dietary Fiber	1.57 g	Sodium	398.25 mg	Sat. Fat	0.76 g
Carbohydrates	23.82 g	Protein	4.58 g	Total Fat	7.15 g	Trans Fat	0.00 g