RECIPE NAME: Ranch Pasta Salad

File No:

Grade Group: K-8, 9-12	HACCP Process:
Number of Portions: 100	☐ #1 No Cook
Portion Size: ⅔ cup	☐ #2 Cook & Serve Same Day
Serving Utensil: #6 scoop	☐ #3 Includes Cooling Step
Servings per Pan: 50	

Recipe Adapted From:

Gibraltar School District

Ingredients	Weight	Measure
Pasta, Whole Grain, 51% Whole Wheat, Rotini, Dry	4 lb 8 oz	
Oil, Olive		1 cup
Celery, Raw		4 cups, chopped
Broccoli, Raw		6 cups, chopped
Peas, Green, Frozen, Without Salt		4 cups
Carrots, Raw		6 cups, chopped
Peppers, Sweet, Red, Raw		5 cups, chopped
Corn, Sweet, Yellow, Frozen, Kernels		2 cups
Olives, Black, Canned, Sliced		2 cups
Cheese, Cheddar, Reduced Fat, Cubed	2 lb	
Onion Powder		¼ cup
Garlic Powder		¼ cup
Parsley, Dried		¼ cup
Salad Dressing, Ranch, Reduced Fat and Sodium	96 oz	

Procedure

1. Cook pasta as directed on package until al dente.
2. Drain pasta, run cold water over pasta for about 5 minutes, cool completely, toss with olive oil.
3. Thaw frozen vegetables by placing in a quart of warm water for 10 minutes.
4. Clean and chop broccoli, celery, carrots, and bell pepper into small bite-size pieces.
5. Cube cheese into bite-sized pieces.
6. Drain olives.
7. Combine cold pasta, all vegetables, and cheese in a large bowl.
8. Sprinkle garlic powder, onion powder, and dried parsley over mixture.
9. Pour ranch dressing over all and blend well.
10. Pour salad into two full size pans (20" x 12" x 4").
11. Cover salad and refrigerate until service.

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.

Crediting: 0.25 oz eq. M/MA, 0.5 oz eq., ⅛ c D/G, ⅛ c. Other, ¼ cup additional vegetable*

Total Yield:		Number of Pans: 2
Weight: 20 lbs.	Measure (volume): 64 cups	Pan Size: 20" x 12" x 4"

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 total: *1/2 cup	DG	B/P	R/O	S	O
	⅛ c.				⅛ c.
Fruits					
Grains	0.5 oz eq.				
Calories:	195				
Saturated Fat (g):	1.93 g				
Sodium (g):	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