# PASTA SALAD WITH ZUCCHINI

**Grades:** K-12  
**Yield:** 25 or 50 portions

## INGREDIENTS

<table>
<thead>
<tr>
<th></th>
<th>25 SERVINGS</th>
<th>50 SERVINGS</th>
<th>DIRECTIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>WEIGHT</td>
<td>MEASURE</td>
<td>WEIGHT</td>
</tr>
<tr>
<td>Multi Grain Penne Pasta, cooked</td>
<td>6.5 cups</td>
<td></td>
<td>13 cups</td>
</tr>
<tr>
<td>Prepared Italian Dressing, low fat</td>
<td>4.75 cups</td>
<td></td>
<td>9.5 cups</td>
</tr>
<tr>
<td>Green Peppers, diced</td>
<td>2.5 cups</td>
<td></td>
<td>5 cups</td>
</tr>
<tr>
<td>Celery, diced</td>
<td>1.5 cups</td>
<td></td>
<td>3 cups</td>
</tr>
<tr>
<td>Zucchini, unpeeled, diced</td>
<td>4.5 cups</td>
<td></td>
<td>9 cups</td>
</tr>
<tr>
<td>Onions, chopped fine</td>
<td>1.5 cups</td>
<td></td>
<td>3 cups</td>
</tr>
<tr>
<td>Carrots, peeled, halved, thinly sliced</td>
<td>2.5 cups</td>
<td></td>
<td>5 cups</td>
</tr>
</tbody>
</table>

Adjusted from What’s Cooking? USDA Mixing Bowl Recipe

## DIRECTIONS

1. Sanitize work area with bleach & water solution.
2. Wash Hands.
3. Put on food service gloves.

### Preparation Methods

1. Prepare pasta per package directions for al dente. Chill to 45°F.
2. In large bowl, combine all vegetables, prepared as indicated.
3. Add dressing and pasta. Toss to coat all veggies.
4. Chill overnight to enhance flavors.

### Serving Instructions

1. Hold at 45°F or lower throughout serving.  
   Check temperature again during serving. If above 45°F, remove from line, replace with chilled product and chill the warmed salad to 45°F or cooler.

Note: Discard unused cooked product.

## Serving Size:

3/4 Cup - 8 oz solid spoodle

## Meal Pattern Contribution:

1/2 cup Other Vegetable and 1/4 cup grain equivalent

## Allergens:

None

---

**HACCP INSTRUCTIONS**

Product must be chilled to 45°F and must be held at 45°F maximum. Rapidly chill the food using an appropriate cooling method if the temperature is found to be above 45 °F and the last temperature measurement was 45 °F or below and taken within the last 2 hours:

- Place food in shallow containers (no more than 2 inches deep) and uncovered on the top shelf in the back of the walk-in or reach-in cooler.
- Use a quick-chill unit like a blast chiller.
- Stir the food in a container placed in an ice water bath.
- Add ice as an ingredient.
- Separate food into smaller or thinner portions.