

# PASTA SALAD WITH ZUCCHINI

Grades: K-12

Yield: 25 or 50 portions

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	WEIGHT	MEASURE	
Multi Grain Penne Pasta, cooked Prepared Italian Dressing, low fat Green Peppers, diced Celery, diced Zucchini, unpeeled, diced Onions, chopped fine Carrots, peeled, halved, thinly sliced		6.5 cups 4.75 cups 2.5 cups 1.5 cups 4.5 cups 1.5 cups 2.5 cups		13 cups 9.5 cups 5 cups 3 cups 9 cups 3 cups 5 cups	<ol style="list-style-type: none"> <li>1. Sanitize work area with bleach &amp; water solution.</li> <li>2. Wash Hands.</li> <li>3. Put on food service gloves.</li> </ol> <p><b>Preparation Methods</b></p> <ol style="list-style-type: none"> <li>1. Prepare pasta per package directions for al dente. Chill to 45°F.</li> <li>2. In large bowl, combine all vegetables, prepared as indicated.</li> <li>3. Add dressing and pasta. Toss to coat all veggies.</li> <li>4. Chill overnight to enhance flavors.</li> </ol> <p><b>Serving Instructions</b></p> <ol style="list-style-type: none"> <li>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.</li> </ol> <p><i>Note: Discard unused cooked product.</i></p>
Adjusted from What's Cooking? USDA Mixing Bowl Recipe					

### 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.

