

# Anti-Pasta Salad

<b>Recipe:</b>	R-3791	<b>HACCP Process:</b>	Complex Food Preparation		
<b># of Servings:</b>	100.00	<b>Serving Size:</b>	2 1/2 Cup	<b>Source:</b>	Mushroom Council
<b>Grams Per Serving:</b>	275.89	<b>Fat Change %:</b>	0.00	<b>Moisture Change %:</b>	0.00

Ingredients	Measurements	Directions
USDA Whole Grain Rotini, Cooked, Material #100434 Diced Turkey Ham, 1/2", 3.01 = 2 California Ripe Olives, Sliced Fresh Diced Bell Peppers, Mixed, RTU Fresh Sliced Mushrooms, RTU Dried Oregano Dried Basil Crushed Red Pepper Flakes Italian Dressing, R/F, R/S Romaine Lettuce Fresh Diced Tomatoes, RTU Fresh Diced Tomatoes, RTU	6 LB + 4 OZ 10 LB 1 #10 CAN, DRAINED 5 LB 3 LB 1/4 CUP GROUND 1/4 CUP GROUND 1/2 CUP 1 GALLON 6 GALLON SHREDDED + 1 QUART SHREDDED 10 LB	<p>1. Ingredients:</p> <p>2. Directions: One day prior to service. Cook pasta according to your standard recipe minus one minute to keep pasta firm to soak up flavors. <b>CCP: Hold below 41°F</b> <b>CCP: Wash hands for 20 seconds in a hand sink, dry properly, and put on gloves before beginning preparation. Repeat process as often as needed per HACCP guidelines.</b></p> <p>3. Prep: mix cooled pasta, diced turkey ham, sliced olives and slice mushrooms. Add dry seasoning to Italian dressing and whisk well. Toss dressing with the pasta, peppers, mushrooms and ham. Cover and refrigerate overnight. <b>CCP: Never handle ready to eat foods with bare hands</b></p> <p>4. Prep: Day of service Set up assembly line for salads In large salad entree bowl place 1 cup of chopped romaine using 1 8 oz. spoodle. Top with 1 cup of dressed pasta salad Add ¼ cup diced tomatoes to each using a 2 oz. spoodle. Add 1 oz. of shredded cheese to each using a 2 oz. spoodle. Cover and date stamp and hold in cooler for service. <b>CCP: Hold below 41°F</b></p>
USDA Lite Mozzarella Cheese, Material #100034	6 LB + 4 OZ	(No Directions)

**Notes:**

**Production Notes:** Notes: all meal components are calculated using the FBG and or product formulation statements.  
Note some of the pound measures are rounded up to the commercial package size.

**Serving Notes:**

Nutrients Per Serving:		(per 2 1/2 Cup)			
Calories	218.984	Trans Fat (gm)	0.000	Iron (mg)	2.015
Protein (gm)	18.172	Chol (mg)	43.498	Calc (mg)	234.112
Carb (gm)	16.395	Vit A (IU)	4763.255	Sodium (mg)	580.712
Tot Fat (gm)	10.166	Vit C (mg)	27.258	Fiber (gm)	3.861
Sat Fat (gm)	2.989			Sugars (gm)	2.764*

**Note: \* means nutrient data is missing or not available.**

Meal Components:		(per 2 1/2 Cup)						
		-----Vegetables (Cups)-----						
Fruit (Cups)	Dark Green	0.5	Red/Orange	0.250	Beans/Peas	Starchy	Other	0.250
Whole Grain- Rich (Oz. Eq.)	1.000	Enriched Grain (Oz. Eq.)		Meat/Alt (Oz. Eq.)	2	Fluid Milk (Cups)		

**Allergens:**  
**Milk, Wheat, Soybeans**



CCP: Time/temp of each batch of product will be recorded on TPHC sheet when the product has been removed from the oven, steamer, stovetop or refrigeration. Products that were placed in hot holding will be removed from the hot holding cabinet and placed on serving line as close to service as possible.

**Product not used within 4 hours from when it was removed from the oven will be discarded.**