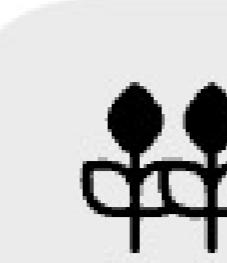


# GR-273747 · Peppy Pasta Salad · 1 c · 100 servings

 Grain: 1/2

 Dark Green: 1/4

 Red/Orange: 1/4

 Wheat

 Soy

## Section 1

Pasta, Rotini, WG, Cooked, USDA  
6 1/4 lb

Water, Tap  
9 1/4 lb

Broccoli, frozen, spears, cooked,  
boiled, drained, without salt  
14 lb

Mushrooms, Frozen, IQF  
4 1/8 lb

Salad Dressing, Italian, Lite  
3 1/4 qt

Spices, Crushed Red Pepper Flakes  
1/2 c

Basil, fresh  
1 c

Tomatoes, Red, Fresh, Diced  
12 3/4 lb

**1. One Day Prior to Service: Pre-prep:** Clean and sanitize work station. Pull **pasta** from dry storage and boil in pot of **water** according to your recipe, reduce cooking time by one minute for salads. Cool pasta immediately to stop cooking process.

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.

**2. Prep:** Pull **broccoli** and **mushrooms** from freezer. Place broccoli in perforated steam pans. Cover with wrap.

**Cook:** Steam broccoli for 12 minutes or until broccoli is bright green and still crisp. Pull from steamer and cool immediately in an ice bath to stop cooking.

CCP: Heat until an internal temperature is reached of 140°F for 15 seconds

**3. Prep:** Place mushrooms on a sheet pan lined with parchment paper.

**Cook:** Roast mushrooms in a 400° F pre-heated convection oven for 15 minutes. Pull mushrooms out and toss to mix mushrooms. Place back into the oven for an additional 15 minutes. Pull from oven and let rest at room temperature for 15 minutes. Drain well and add to pasta.

**4. Prep:** Pull **Italian salad dressing** and **crushed red pepper flakes**. Whisk together.

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.

**5. Prep:** Pull **fresh basil** and **tomatoes** from cooler and place at work station. Wash hands thoroughly and put on gloves. Chopped basil lightly by rolling leaves into "cigars" and then slicing to avoid bruising. Add diced tomatoes and basil to the pasta mix. Add cooled broccoli florets to the pasta mixture. Fold all together without mashing the pasta. Add seasoned salad dressing and fold into pasta mixture. Cover and date stamp and place in cooler.

CCP: Prepare foods at room temperature in two hours or less.

CCP: Never handle ready to eat foods with bare hands

## Section 1

6. **Cool:** Refrigerate overnight to allow flavors to mingle and merge.
7. CCP: Hold at or below 41°F.
8. **Serve:** Serve one cup of pasta as a tasty part of your meal.  
CCP: Hold at or below 41°F

# Peppy Pasta Salad

## Nutrition Facts

Servings Per Container 1

**Serving Size 1 c**

Amount Per Serving

**Calories** **103**

% Daily Value\*

**Total Fat** 2g **2%**

Saturated Fat 0g **0%**

Trans Fat 0g

**Cholesterol** 0mg **0%**

**Sodium** 405mg **18%**

**Total Carbohydrate** 19g **7%**

Dietary Fiber 4g **14%**

Sugars 5g

Includes 4g Added Sugars **7%**

**Protein** 3g **6%**

Vitamin D: 0% DV • Potassium: 2% DV

Calcium: 3% DV • Vitamin A: 7% DV

Iron: 2% DV • Vitamin C: 28% DV

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.