



Product Description

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Cardini's Caesar Dressing

Item # 06007

Product Description:

The original Caesar dressing created by Mr. Caesar Cardini in 1924. Mild in flavor with a subtle combination of Parmesan cheese, olive oil, lemons and a sprinkling of garlic, onion and black pepper. Great base for chefs who want to create their own version of a Caesar House Specialty.



Item UPC:	00070200060074
Case GTIN:	10070200060071
Pack:	4
Size:	1 Gallon
Shelf Life:	4 Months
Package Format:	Poly Bottle
Storage:	Store in a cool, dry place between 35°F and 80°F. Do Not Freeze.
Servings Per Case:	About 512
Product Preparation:	Ready to use

Additional Pack/Sizes: 06025 - 60/1.5 oz pouch

Date Last Refreshed: 02/06/12

The information shown here may vary from the information on product currently in distribution. Keep in mind that ingredients, formulas, and labeling regulations may change, so nutrition information may also change. For the most accurate information for a particular product, please refer to the nutrition and ingredient information on the product package.



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INGREDIENTS:

SOYBEAN OIL, WATER, EGG YOLK, LEMON JUICE CONCENTRATE, SALT, WHITE WINE AND DISTILLED VINEGARS, SPICES (INCLUDING MUSTARD SEED), PARMESAN CHEESE (PART-SKIM MILK, CHEESE CULTURE, SALT, ENZYMES), GARLIC*, SODIUM BENZOATE AND POTASSIUM SORBATE ADDED AS PRESERVATIVES, ONION*, EXTRA VIRGIN OLIVE OIL, XANTHAN GUM, NATURAL FLAVORS, PROPYLENE GLYCOL ALGINATE, MOLASSES, CORN SYRUP, CARAMEL COLOR, SUGAR, TAMARIND, CALCIUM DISODIUM EDTA ADDED TO PROTECT FLAVOR, ANCHOVIES. *DEHYDRATED

CONTAINS: EGGS, MILK, ANCHOVIES

Nutrition Facts

Serving Size 2 TBSP (29 g)

Servings Per Container ABOUT 128

Amount Per Serving

Calories 160 **Calories from Fat** 150

		% Daily Value*
Total Fat	17 g	26 %
Saturated Fat	2.5 g	13 %
Trans Fat	0 g	
Cholesterol	30 mg	10 %
Sodium	190 mg	8 %
Total Carb.	1 g	0 %
Dietary Fiber	0 g	0 %
Sugars	0 g	
Protein	1 g	

o Vitamin A 0 % o Vitamin C 0 % o Calcium 0 % o Iron 0 %

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Fiber		25g	30g

Calories per gram: Fat 9 • Carbohydrates 4 • Protein 4

Other Nutrition Info:

Gluten Free



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Cardini's Caesar Dressing

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Recipes

Chicken Caesar Salad

Recipe Category: Salads

- 1 New York® Frozen Hearth-Baked Crispy Breadsticks
- 2 oz. Cardini's® Caesar Dressing
- 6 oz. romaine blend salad mix
- 1 chicken breast
- 1/4 cup diced tomato
- 1/2 oz. grated Parmesan cheese
- 1/2 cup caesar croutons

Preparation: Place salad mix, croutons and dressing into stainless steel mixing bowl. Toss ingredients together. Place mix on plate, sprinkle diced tomato and Parmesan cheese on top. Julienne chicken breast into 1/2" strips. Place on top. Serve with New York breadsticks.



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Cardini's Caesar Dressing

Item # 06007

Recipes

Southwestern Caesar Salad

Recipe Category: Salads

- 1 cup Cardini's® Caesar Dressing
- 1 head romaine, torn into bite size pieces
- 1 red bell pepper, roasted and julienne
- 1 green bell pepper, roasted and julienne
- 1 yellow bell pepper, roasted and julienne
- 1 jicama, julienne
- 1/2 cup corn, canned/frozen
- 2 tsp. cilantro

Preparation: Toss romaine with Cardini's Caesar Dressing. Garnish with roasted peppers, jicama, corn and cilantro.



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Cardini's Caesar Dressing

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Recipes

Caesar Potato Salad

Recipe Category: Salads

- 1/2 cup Cardini's® Caesar Dressing
- 2 lb. red bliss potatoes, cooked and cubed
- 1/2 cup onions, diced
- 1/8 cup celery, diced
- 2 tsp. parsley

Preparation: Combine all ingredients in large bowl. Season with salt and cracked black pepper. Chill and serve.



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Cardini's Caesar Dressing

Item # 06007

Recipes

Chicken Caesar Pasta Salad

Recipe Category: Salads

Yields: 20

- 3 lb. bag Marzetti Frozen Pasta™ Rotini - Tri-Color
- 2 cups Cardini's® Caesar Dressing
- 18 oz. (4 cups) pre-cooked chicken breast, cubed
- 1-1/2 cups sliced green onions
- 1 cup chopped sweet red peppers
- 1 cup chopped sweet yellow peppers
- 1/2 cup sliced black olives
- 1/4 cup shredded Parmesan cheese (optional)
- 1 small can anchovies, drained (optional)
- 1 lemon, sliced (optional)
- 1 head romaine lettuce

Preparation: Put frozen pre-cooked pasta in large colander. Run hot tap water over top of frozen pasta, and then rinse with cold water. Drain. In an extra-large bowl combine pasta, chicken, onions, peppers and olives. Drizzle dressing over pasta mixture and toss gently to coat. Arrange romaine lettuce leaves on a large serving platter. Place pasta salad on top of lettuce leaves. Sprinkle with Parmesan cheese. Garnish edges with anchovies and lemon slices.



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Cardini's Caesar Dressing

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Recipes

Tortellini Caesar Salad

Recipe Category: Salads

- 2 lbs. Marzetti Frozen Pasta™ Tortellini Cheese - Plain
- 1 cup Marzetti® Large Cut Garlic & Butter Croutons
- 3/4 cup Cardini's® Caesar Dressing
- 1- 10 ounce package ready-to-use romaine lettuce
- 1/3 cup shredded Parmesan Cheese
- 1 cup halved cherry or grape tomatoes

Preparation: Drop Marzetti Frozen Precooked Cheese Tortellini into boiling water for 2 to 3 minutes or until heated through. Rinse in cold water; drain well. In a large bowl combine tortellini, romaine, Cardini's Caesar Dressing, and Parmesan cheese; toss to coat. Gently stir in tomatoes and Marzetti Caesar Croutons.