



Product Description

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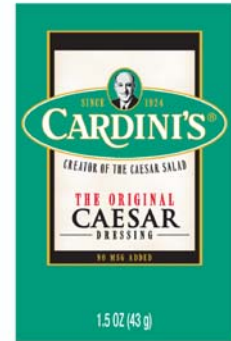
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Cardini's Caesar Dressing

Item # 06025

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:	00070200060258
Case UPC:	10070200060255
Pack:	60
Size:	1.5 oz
Shelf Life:	6 Months
Package Format:	Pouch
Storage:	Store in a cool, dry place between 35°F and 80°F. Do Not Freeze.
Servings Per Case:	About 60
Product Preparation:	Ready to use

Additional Pack/Sizes: 00013 - 6/20 oz bottle
06007 - 4/1 gallon

Date Last Refreshed: 06/01/11

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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Product Description](#)

[Nutrition Information](#)

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Recipe Collection](#)

Cardini's Caesar Dressing

Item # 06025

INGREDIENTS:

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

Nutrition Facts

Serving Size 1.5 OZ. (43 g)

Servings Per Container 1

Amount Per Serving

Calories 230 **Calories from Fat** 220

% Daily Value*

Total Fat	25 g	38 %
Saturated Fat	4 g	20 %
Trans Fat	0 g	
Cholesterol	45 mg	14 %
Sodium	350 mg	15 %
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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[click here for
Nutrition Information](#)

[Recipe Collection](#)

Cardini's Caesar Dressing

Item # 06025

Recipes

Chicken Caesar Salad

Recipe Category: Salads

- 1 New York™ Frozen Hearth-Baked Crispy Breadsticks 8" Regular
- 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 Cardini's Caesar Dressing into stainless steel mixing bowl. Toss ingredients together. Place mix on plate, sprinkle diced tomato and parmesan on top. Julienne chicken breast into 1/2" strips. Place on top. Serve with New York Brand breadsticks.



[click here for
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[click here for
Nutrition Information](#)

[Recipe Collection](#)

Cardini's Caesar Dressing

Item # 06025

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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Product Description](#)

[click here for
Nutrition Information](#)

[Recipe Collection](#)

Cardini's Caesar Dressing

Item # 06025

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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Product Description](#)

[click here for
Nutrition Information](#)

[Recipe Collection](#)

Cardini's Caesar Dressing

Item # 06025

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 Cardini's Caesar 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.



[click here for
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[click here for
Nutrition Information](#)

[Recipe Collection](#)

Cardini's Caesar Dressing

Item # 06025

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 Large Cut Garlic & Butter Croutons.