Large Cut Garlic and Butter Croutons

Item # 130070

Product Description:

A twice baked golden brown crouton with a garlic and butter flavor.

Case GTIN:	10070200300702
Pack:	4
Size:	40 oz.
Shelf Life:	6 months
Package Format:	Poly Bag
Servings per case:	About 162
Storage:	Store in a cool, dry place between 35°F and 80°F. Do Not Freeze.
Product Preparation:	Ready to Use

Operator Benefits:

From Salad to Exquisite in one easy step!
Gourmet flavor
Unique double baking process for great crunch
Made daily from our own fresh french bread

Date Last Refreshed: 07/26/11

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INGREDIENTS:

WHEAT FLOUR, PARTIALLY HYDROGENATED SOYBEAN OIL (TBHQ ADDED TO MAINTAIN FRESHNESS), DEHYDRATED GARLIC, SALT, YEAST, MALTODEXTRIN, MALTED BARLEY FLOUR, NATURAL BUTTER FLAVOR (A MILK INGREDIENT), WATER.
CONTAINS : WHEAT, MILK

Nutrition Facts

Serving Size 2 TBSP (7 g)
Servings Per Container ABOUT 162

Amount Per Serving

Calories	35	Calories from Fat 15
		% Daily Value*
Total Fat	1.5 g	**2 %**
Saturated Fat	0 g	**0 %**
Trans Fat	0 g	**0 %**
Cholesterol	0 mg	**0 %**
Sodium	55 mg	**2 %**
Total Carb.	4 g	**1 %**
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

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Recipes

Creamy Club Pasta Salad
Recipe Category: Salads

1 lb. Marzetti Frozen Pasta ™ Cavatappi
Marzetti® Garlic & Butter Croutons
1 cup Marzetti® Parmesan Peppercorn Dressing (Refrigerate)
1Green pepper, chopped
1 Medium tomato, chopped
1 cup Cooked, crumbled bacon
1 cup Cubed cheddar cheese
1 cup Turkey, coarsely chopped
1/2 cup Diced ham

Preparation: Combine all ingredients except croutons in a large bowl; mix well. Refrigerate until serving. Top with croutons, if desired, just before serving. Makes 10 cups.

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Recipes

Bread Salad

Recipe Category: Salads

2 cups Marzetti® Garlic & Butter Croutons
3/4 cup Marzetti® Olde Venice Italian Dressing
2 cups cucumber, peeled and diced
1/2 cup red bell pepper, diced
1/2 cup green bell pepper, diced
1/2 cup red onion, diced
1/4 cup black olives
1/4 cup peperoncini peppers
1/2 cup tomato, chopped, large dice

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

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Recipes

Tortellini Caesar Salad

Recipe Category: Salads

2 lbs. Marzetti Frozen Pasta ™ Tortellini Cheese - Plain
1 cup Marzetti® Garlic & Butter Croutons
3/4 cup Marzetti® Original Recipe Creamy 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 Pasta™ 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, Marzetti Creamy Caesar Dressing, and parmesan cheese; toss to coat. Gently stir in tomatoes and Marzetti Croutons.

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Recipes

Marzetti House Salad

Recipe Category: Salads

1-1/3 cup Marzetti® Garlic & Butter Croutons
1 cup Marzetti® Parmesan Peppercorn Dressing (Refrigerated)
8 oz. baby spinach
1 peach, sliced into thin wedges
2 cups strawberries, halved
1/2 cup hazelnuts, toasted
4 oz. crumbled blue cheese

Preparation: Toss spinach with dressing. Garnish with peaches, strawberries, croutons, blue cheese and hazelnuts.

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Recipes

Swiss Noodle Bake

Recipe Category: Entrees
Cook Time: Bake 20 - 25 minutes.
Yields: 12 - 15

16 oz. Marzetti Frozen Pasta ™ Egg Noodles
5 oz. Marzetti® Garlic & Butter Croutons
2 - 10 oz. packages frozen French-style green beans
1 stick butter
1 8 oz. package cream cheese
3 cups half -n- half
1/2 lb. shredded smoked swiss cheese
1/2 lb. shredded swiss cheese, regular
3 tbsp. dehydrated onions
2 tbsp. Dijion mustard
1/2 cup dried parsley
1 cup shredded parmesan cheese

Preparation: Cook noodles for 10 minutes. Drain and set aside. Defrost beans and cook for 3 minutes. Drain. In saucepan over low heat, melt butter with cream cheese, half & half, Swiss cheese (smoked and regular), dehydrated onions, and Dijon Mustard. In a separate bowl, combine crushed croutons, parsley and parmesan cheese. Layer ingredients in 11 X 15 inch pan as follows: green beans, noodles, cream cheese/Swiss cheese sauce and crouton mixture. Bake in preheated 375 degree oven for 20-25 minutes.

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