



Product Description

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Chatham Village Garlic and Butter Croutons

Item # 140033

Product Description:

Chatham Village Croutons are made from French bread, which is cut, seasoned, and baked again to seal in optimum flavor and crunch. All natural with no hydrogenated oils.

Case GTIN:	10098304400333
Pack:	200
Size:	5/8 oz.
Shelf Life:	6 months
Package Format:	packet
Servings per case:	200
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

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:

WHEAT FLOUR, CANOLA AND/OR SUNFLOWER OIL, DEHYDRATED GARLIC, SALT, YEAST, WATER, NATURAL BUTTER FLAVOR (A MILK INGREDIENT), MALTED BARLEY FLOUR, CITRIC ACID AND/OR TOCOPHEROLS ADDED TO MAINTAIN FRESHNESS.

CONTAINS WHEAT AND MILK

Nutrition Facts

Serving Size 1 packet (17.7 g)
Servings Per Container 1

Amount Per Serving

Calories 90 **Calories from Fat** 35

		% Daily Value*
Total Fat	3.5 g	6 %
Saturated Fat	0 g	0 %
Trans Fat	0 g	
Cholesterol	0 mg	0 %
Sodium	140 mg	6 %
Total Carb.	11 g	4 %
Dietary Fiber	0 g	0 %
Sugars	0 g	
Protein	2 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 TM Cavatappi
- Marzetti® Regular Cut Garlic & Butter Croutons
- 1 cup Marzetti® Parmesan Peppercorn Dressing (Refrigerate)
- 1 Green 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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Chatham Village Garlic and Butter Croutons

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Recipes

Bread Salad

Recipe Category: Salads

2 cups Marzetti® Regular Cut 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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Chatham Village Garlic and Butter Croutons

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Recipes

Tortellini Caesar Salad

Recipe Category: Salads

2 lbs. Marzetti Frozen Pasta™ Tortellini Cheese - Plain
1 cup Marzetti® Regular Cut 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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Chatham Village Garlic and Butter Croutons

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Recipes

Marzetti House Salad

Recipe Category: Salads

1-1/3 cup Marzetti® Regular Cut 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. Blue cheese, domestic or imported, crumbled

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 TM Egg Noodles
5 oz. Marzetti® Regular Cut 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. Dijon 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.