



Product Description

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Non-Separating Italian Dressing

Item # 80035

Product Description:

Very light yellow / white in color. Taste is slightly tart - an interesting blend of soybean oil, cider vinegar, onion and garlic juice, mustard flour and white pepper. Can be used as a traditional Italian dressing and also makes a wonderful Italian Sub sandwich sauce.



Item UPC:	00070200800359
Case GTIN:	10070200800356
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: 81979 - 60/1.5 oz pouch

Date Last Refreshed: 06/08/11

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:

SOYBEAN OIL, CORN-CIDER VINEGAR, WATER, ONION JUICE, SALT, GARLIC JUICE, SUGAR, HIGH FRUCTOSE CORN SYRUP, SPICES (INCLUDING MUSTARD SEED), XANTHAN GUM.

Nutrition Facts

Serving Size 2 TBSP (33 g)
Servings Per Container ABOUT 128

Amount Per Serving		
Calories	170	Calories from Fat 170
% Daily Value*		
Total Fat	19 g	29 %
Saturated Fat	3 g	14 %
Trans Fat	0 g	
Cholesterol	0 mg	0 %
Sodium	360 mg	15 %
Total Carb.	1 g	0 %
Dietary Fiber	0 g	0 %
Sugars	1 g	
Protein	0 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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Recipes

Corn and Tomato Pasta Salad

Recipe Category: Salads

Yields: 13

- 3 lb. bag Marzetti Frozen Pasta™ Bow Tie - Egg White
- 1-1/4 cup Marzetti® Non-Separating Italian Dressing
- 5 cups frozen whole kernel corn
- 4 cups diced tomatoes
- 1/4 cup refrigerated pesto
- 1/2-3/4 shredded Parmesan cheese
- snipped fresh basil

Preparation: Place frozen precooked pasta in large colander. Run hot tap water over top of frozen pasta, then rinse with cold water; drain. Cook corn according to package directions and drain. Let cool slightly. In a large bowl, combine pasta, corn, tomatoes and Parmesan cheese. In a separate container, combine Marzetti Non-Separating Italian Dressing and pesto. Shake well and pour over pasta mixture; toss gently to coat. Cover and chill. Sprinkle basil over top before serving.



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Recipes

Broccoli and Bows Pasta Salad

Recipe Category: Salads

- 3 lb bag Marzetti Frozen Pasta™ Bow Tie - Egg White
- 1 ½ cups Marzetti® Non-Separating Italian Dressing
- 1 lb broccoli slaw mix
- 2 sweet red peppers, cut into short julienne strips
- 2 small or 1 medium yellow squash, cut in half length-wise and sliced
- 1 cup sliced green onion (green tops only)
- 26 ounce jars marinated artichokes, drained
- 1 cup toasted* pine nuts
- ½ cup pesto sauce

Preparation: In a large bowl, combine thawed pasta, broccoli slaw, peppers, squash, green onion tops and artichokes. Add Marzetti Non-Separating Italian Dressing to pasta mixture. Stir gently to combine. *Place pine nuts on a baking sheet. Bake at 350° F for 5 minutes or until lightly toasted. Stir halfway through baking time.



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Recipes

Classic Pasta Salad

Recipe Category: Salads

Yields: 28

- 3 lb. bag Marzetti Frozen Pasta™ Bow Tie - Egg White
- 3 lb. bag Marzetti Frozen Pasta™ Rotini - Tri-Color
- 3 cups Marzetti® Non-Separating Italian Dressing
- 6 cups halved cherry tomatoes
- 2 medium summer squash
- 2 medium yellow summer squash, quarter lengthwise, sliced
- 2 medium zucchini, quarter lengthwise, sliced
- 2 cups broccoli flowerettes
- 2 cups 1/2' cubed cheddar cheese
- 2 cups sliced pitted ripe black olives
- 2 cups chopped green sweet pepper
- 1 cup thinly sliced green onion
- 16 oz. pepperoni and/or salami (sliced into thin strips)

Preparation: Place frozen precooked 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, vegetables, cheese, olives and meat. Drizzle Marzetti Non-Separating Italian Dressing over top and gently toss to coat.



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Item # 80035

Recipes

Italian Slaw

Recipe Category: Salads

- 2 cups Marzetti® Non-Separating Italian Dressing
- 1/2 head cabbage, greens thinly sliced
- 1 red bell pepper, julienne
- 1 green bell pepper, julienne
- 1 yellow bell pepper, julienne
- 1 carrot, grated
- 2/3 cup red onion, julienne

Preparation: Toss ingredients together in large bowl. Chill and serve.



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Recipes

Bread Salad

Recipe Category: Salads

- 2 cups Marzetti® Large Cut Garlic & Butter Croutons
- 3/4 cup Marzetti® Non-Separating 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 diced

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



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Recipes

Veggie Pasta Salad

Recipe Category: Salads

Yields: Makes 16-24 servings.

- 3 lb bag Marzetti Frozen Pasta™ Penne Rigati
- 2 cups Marzetti® Non-Separating Italian Dressing
- 2 cups halved cherry tomatoes
- 1 medium yellow summer squash, quarter lengthwise, and then sliced
- 1 medium zucchini, quarter lengthwise, and then slice
- 1 cup broccoli florets
- 1 cup ½-inch cubes cheddar cheese
- ¾ cup chopped green sweet pepper
- ½ cup sliced pitted ripe black olives
- 1/3 cup thinly sliced green onion
- 5 oz. pepperoni and/or salami (sliced into thin strips)

Preparation: In an extra large bowl, combine thawed pasta, vegetables, cheese, olives and meat. Drizzle Marzetti Non-Separating Italian Dressing over top and gently toss to coat.



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Recipes

Fried Chicken Salad

Recipe Category: Salads

- 1 New York® Frozen Hearth-Baked Crispy Breadsticks 8" Regular
- 2 oz. Marzetti® Non-Separating Italian Dressing
- 6 oz. romaine blend salad mix
- 5 chicken chunks (fried)
- 1/4 cup pineapple, chopped
- 1/4 cup chow mein noodles
- 1/4 cup green onion, diced

Preparation: Place salad mix on plate or in carry out container. Sprinkle chopped pineapple, chow mein noodles, and green onion on top. Place fried chicken chunks on top. Serve with Marzetti Non-Separating Italian Dressing and New York Breadsticks.



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Recipes

Greek Chicken Salad

Recipe Category: Salads

- 1.5 oz. pkt. Marzetti® Greek Vinaigrette with Olive Oil and Feta Cheese
- 1 New York® Frozen Hearth-Baked Crispy Breadsticks 8" Regular
- 1/4 cup Marzetti® Non-Separating Italian Dressing
- 6 oz. romaine blend salad mix
- 1 chicken breast
- 1/4 cup diced tomato
- 1 oz. greek feta cheese, grated
- 3 black olives
- 1 pepperochini

Preparation: Place salad mix on plate or carry out container. Julienne chicken breast into 1/2" strips and place on salad mix. Sprinkle diced tomato and feta cheese around chicken breast. Garnish with black olives, Marzetti Original Recipe Non-Separating Italian dressing, and pepperochini around the outer edge of the salad. Serve with Marzetti Greek Vinaigrette and New York Breadsticks.