



Product Description

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Creamy Caesar Dressing

Item # 80064

Product Description:

A rich, tart and creamy version of Caesar, which clings perfectly to lettuce and uses Romano cheese for a slightly different flavor profile. A hint of anchovy and specially selected spices add spark to this impressive version of classic Caesar.



Item UPC:	00070200800649
Case GTIN:	10070200800646
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

Date Last Refreshed: 06/15/11

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, WATER, DISTILLED VINEGAR, ROMANO CHEESE (PASTEURIZED PART-SKIM MILK, CHEESE CULTURE, SALT, ENZYMES), SALT, HIGH FRUCTOSE CORN SYRUP, ANCHOVIES, SPICES(INCLUDING MUSTARD SEED), XANTHAN GUM, PROPYLENE GLYCOL ALGINATE, GARLIC CONCENTRATE, NATURAL FLAVORS, CALCIUM DISODIUM EDTA ADDED TO PROTECT FLAVOR.

CONTAINS: MILK, ANCHOVIES

Nutrition Facts

Serving Size 2 Tbsp. (29 g)

Servings Per Container about 128

Amount Per Serving

Calories 120 **Calories from Fat** 110

% Daily Value*

Total Fat	12 g	19 %
Saturated Fat	2 g	10 %
Trans Fat	0 g	
Cholesterol	5 mg	1 %
Sodium	460 mg	19 %
Total Carb.	1 g	0 %
Dietary Fiber	0 g	0 %
Sugars	1 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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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 Marzetti® 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 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, Marzetti Creamy Caesar Dressing and Parmesan cheese; toss to coat. Gently stir in tomatoes and Marzetti Large Cut Garlic & Butter Croutons.



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Creamy Caesar Dressing

Item # 80064

Recipes

Chicken Caesar Pasta Salad

Recipe Category: Salads

Serves: 20

- 3 lb. bag Marzetti Frozen Pasta™ Precooked Rotini - Tri-Color
- 2 cups Marzetti® Creamy 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 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, chicken, onions, peppers and olives. Drizzle Marzetti Creamy 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.



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Creamy Caesar Dressing

Item # 80064

Recipes

Southwestern Caesar Salad

Recipe Category: Salads

- 1 cup Marzetti® Creamy 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 dressing. Garnish with roasted peppers, jicama, corn and cilantro.



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Recipes

Caesar Potato Salad

Recipe Category: Salads

- 1/2 cup Marzetti® Creamy 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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Recipes

Chicken Caesar Salad

Recipe Category: Salads

- 2 oz. Marzetti® Creamy Caesar Dressing
- 2 New York® 8" Regular Breadsticks
- 1/2 cup Marzetti® Caesar Croutons
- 6 oz. romaine blend salad mix
- 1 chicken breast
- 1/4 cup diced tomato
- 1/2 oz. grated Parmesan cheese

Preparation: Place salad mix, croutons and 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 breadsticks.



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Creamy Caesar Dressing

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Recipes

Spring Salad

Recipe Category: Salads

- 24 oz. Marzetti® Creamy Caesar Dressing
- 4 oz. Marzetti® Balsamic Vinaigrette
- 1 bag Marzetti Frozen Pasta™ Precooked Penne Rigati
- 1 each orange & yellow bell peppers, sliced
- 1 cucumber, seeded and sliced
- 1 container grape tomatoes
- 10 radishes, sliced
- 1/2 bag spring salad lettuce mix
- 1/2 cup toasted pine nuts
- 3/4 cup kalamata olives, pitted
- 1 small bunch fresh basil, finely sliced
- 1 small bunch fresh cilantro, chopped
- 1 small bunch parsley, chopped

Preparation: Prepare Marzetti Frozen Pasta Penne according to package directions. Toss together all vegetables and pasta. Add Marzetti Balsamic Vinaigrette Dressing and Marzetti Creamy Caesar Dressing; toss to coat. Add fresh mozzarella (optional).