



Product Description

[click here for
Nutrition Information](#)

[click here for
Recipe Collection](#)

Dijon Honey Mustard Dressing

Item # 80066



Product Description:

Creamy blend of Dijon mustard, honey, and selected herbs and spices combined with oil and eggs. This mild, smooth and very versatile dressing offers a good mix of sweetness & mustard taste with a light honey aroma. Try it on your favorite salad, as a delicious alternative sandwich spread for chicken, or let it be the marinade on your next barbecued poultry or ham.

Item UPC:	00070200800663
Case GTIN:	10070200800660
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:	81904 - 102/1 oz pouch 81996 - 60/1.5 oz pouch 81234 - 96/1.5 oz cup
-------------------------------	--

Date Last Refreshed: 02/06/12

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.



[click here for
Product Description](#)

[Nutrition Information](#)

[click here for
Recipe Collection](#)

Dijon Honey Mustard Dressing

Item # 80066

INGREDIENTS:

SOYBEAN OIL, WATER, HIGH FRUCTOSE CORN SYRUP, DISTILLED VINEGAR, HONEY, MUSTARD SEED, EGG YOLK, SUGAR, SALT, SPICE, WHITE WINE, NATURAL FLAVOR, XANTHAN GUM, CITRIC ACID, TARTARIC ACID, ARTIFICIAL COLOR (INCLUDING YELLOW #5), CALCIUM DISODIUM EDTA ADDED TO PROTECT FLAVOR.

CONTAINS: EGGS

Nutrition Facts

Serving Size 2 tbsp (30 g)

Servings Per Container about 128

Amount Per Serving

Calories 130 **Calories from Fat** 100

		% Daily Value*
Total Fat	12 g	18 %
Saturated Fat	1.5 g	9 %
Trans Fat	0 g	
Cholesterol	10 mg	3 %
Sodium	170 mg	7 %
Total Carb.	6 g	2 %
Dietary Fiber	0 g	0 %
Sugars	5 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



[click here for
Product Description](#)

[click here for
Nutrition Information](#)

[Recipe Collection](#)

Dijon Honey Mustard Dressing

Item # 80066

Recipes

Honey Dijon Chicken Salad

Recipe Category: Salads

- 2/3 cup Marzetti® Dijon Honey Mustard Dressing
- 4 chicken breasts, diced
- 1/2 cup green bell peppers, small dice
- 1/4 cup red onions, small dice

Preparation: Grill chicken breasts and let cool. In a small mixing bowl, combine diced chicken with peppers, onions and Marzetti Dijon Honey Mustard Dressing.



[click here for
Product Description](#)

[click here for
Nutrition Information](#)

[Recipe Collection](#)

Dijon Honey Mustard Dressing

Item # 80066

Recipes

Dijon Glazed Lamb Kabobs

Recipe Category: Entrees

- 1-1/4 cup Marzetti® Dijon Honey Mustard Dressing
- 8 ea. (1 oz. legs) lamb cubes (about 1" x 1" cubes)
- 8 cherry tomatoes
- 8 whole mint leaves
- 2 tsp. chopped fresh mint leaves
- 2 tsp. chopped bing cherries
- 3/4 cup jasmine rice, cooked
- to taste salt & pepper

Preparation: Marinate lamb cubes in 1 cup Marzetti Dijon Honey Mustard Dressing, 1 tsp. chopped mint and 1 tsp. chopped cherries. Reserve remaining 1/4 cup of dressing. Skewer lamb, tomato and mint leaf alternating 4 each per skewer. Grill lamb until cooked medium, about 1 minute per all 4 sides. Remove and let rest. Roll lamb skewers in remaining dressing, 1 tsp. chopped mint and 1 tsp. chopped cherries. Serve atop 3/4 cup cooked jasmine rice and garnish with vegetable of choice.



click here for
[Product Description](#)

click here for
[Nutrition Information](#)

[Recipe Collection](#)

Dijon Honey Mustard Dressing

Item # 80066

Recipes

Golden Barbeque Sauce

- 1 quart Marzetti® Dijon Honey Mustard Dressing
- 1 quart Marzetti® Barbecue Sauce
- 2 tsp. hot sauce
- 2 tsp. Worcestershire sauce
- 1/2 cup red wine vinegar

Preparation: Mix all ingredients together in stainless bowl. Shake to coat on choice of chicken wings.



[click here for
Product Description](#)

[click here for
Nutrition Information](#)

[Recipe Collection](#)

Dijon Honey Mustard Dressing

Item # 80066

Recipes

Grilled Chicken Slider Sandwiches

Recipe Category: Appetizers

- 12 Sister Schubert's® Par Bake Yeast Dinner Rolls
- 1-1/2 cups Marzetti® Dijon Honey Mustard Dressing
- 12 small grilled chicken filets
- lettuce
- tomato

Preparation: Preheat oven to 350° F. Place Sister Schubert's rolls on baking sheets on middle rack of conventional oven; brush tops with butter. Bake 5-10 minutes or until lightly browned. (Option: 3-5 minutes in convection oven.) Split cooled rolls. Place one cooked chicken filet in each roll and top with Marzetti Dijon Honey Mustard Dressing, lettuce and tomato slice.



[click here for
Product Description](#)

[click here for
Nutrition Information](#)

[Recipe Collection](#)

Dijon Honey Mustard Dressing

Item # 80066

Recipes

Jalapeno Honey Mustard Potato Salad

Recipe Category: Salads

- 1 cup Marzetti® Dijon Honey Mustard Dressing
- 1 cup celery, finely diced
- 1/2 cup onion, finely diced
- 2 tbsp. jalapeno mustard
- 1 tsp. kosher salt
- 2 lbs. potatoes - peeled, cubed, cooked

Preparation: Combine first five ingredients in a large bowl and mix well. Add potatoes and mix to coat. Refrigerate before served.



[click here for
Product Description](#)

[click here for
Nutrition Information](#)

[Recipe Collection](#)

Dijon Honey Mustard Dressing

Item # 80066

Recipes

Tarragon Dijon Tuna Salad

Recipe Category: Salads

- 1/2 cup Marzetti® Dijon Honey Mustard Dressing
- 1 tbsp. fresh tarragon leaves, chopped
- 3 (6 oz) cans albacore tuna
- 1/4 cup diced red onion
- 1/2 cup julienned jicama
- 1/2 cup golden raisins
- 1/2 cup shredded carrots
- 1/4 cup sunflower seeds

Preparation: Thoroughly whisk together Marzetti Dijon Honey Mustard Dressing and tarragon in a large bowl. Add tuna and toss to coat. Fold in the remaining ingredients. Cover and chill for one hour. Serve tuna salad on mustard rolls with lettuce.