



**Product Description**

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## **Parmesan Peppercorn Dressing**

Item # 80505

### **Product Description:**

Creamy white in color with a smooth buttermilk and Parmesan cheese flavor. The right amount of spice from peppercorns, garlic and onion make this an ideal house specialty dressing for a restaurant.



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<b>Item UPC:</b>	00070200805057
<b>Case GTIN:</b>	10070200805054
<b>Pack:</b>	4
<b>Size:</b>	1 Gallon
<b>Shelf Life:</b>	4 Months
<b>Package Format:</b>	Poly Bottle
<b>Storage:</b>	Keep Refrigerated between 35°F and 45°F. Do Not Freeze.
<b>Servings Per Case:</b>	About 512
<b>Product Preparation:</b>	Ready to use

**Date Last Refreshed: 06/15/11**

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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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# Parmesan Peppercorn Dressing

Item # 80505

## INGREDIENTS:

SOYBEAN OIL, CULTURED BUTTERMILK, PARMESAN CHEESE (PART SKIM MILK, CHEESE CULTURE, SALT, ENZYMES), DISTILLED VINEGAR, HIGH FRUCTOSE CORN SYRUP, EGG YOLK, GARLIC JUICE, SALT, SPICES, MONOSODIUM GLUTAMATE, XANTHAN GUM, DEHYDRATED ONION, SODIUM BENZOATE AND POTASSIUM SORBATE ADDED AS PRESERVATIVES, LACTIC ACID, NATURAL FLAVORS, CALCIUM DISODIUM EDTA ADDED TO PROTECT FLAVOR.

CONTAINS: MILK, EGGS

## Nutrition Facts

Serving Size 2 tbsp (30 g)  
Servings Per Container about 128

### Amount Per Serving

**Calories** 150 **Calories from Fat** 140

### % Daily Value\*

<b>Total Fat</b>	16 g	<b>24 %</b>
Saturated Fat	3 g	<b>14 %</b>
Trans Fat	0 g	
<b>Cholesterol</b>	10 mg	<b>3 %</b>
<b>Sodium</b>	290 mg	<b>12 %</b>
<b>Total Carb.</b>	2 g	<b>1 %</b>
Dietary Fiber	0 g	<b>0 %</b>
Sugars	1 g	
<b>Protein</b>	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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## Parmesan Peppercorn Dressing

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### Recipes

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#### Dilled Pasta and Potato Salad

Recipe Category: Salads

Yields: 20

- 3 lb. bag Marzetti Frozen Pasta™ Rotini - Plain
- 1/3 cup Jack Daniel's® Honey Dijon Mustard
- 2-1/2 cups Marzetti® Parmesan Peppercorn Dressing
- 1/2 cup Marzetti® Sour Cream
- 2 lbs. whole tiny new potatoes
- 1 cup chopped sweet red pepper
- 1 cup sliced cucumber
- 1/2 cup chopped sweet yellow pepper
- 1/2 cup snipped fresh dill (or 1/4 cup dried dill weed)

Preparation: In a large pot, boil potatoes for 10-20 minutes or until tender, drain and cool. Place frozen pre-cooked pasta in large colander. Run hot water over pasta, and then rinse with cold water, Drain. In an extra-large bowl combine pasta, potatoes, peppers and cucumber. In medium bowl combine dressing, sour cream, mustard, and dill. Drizzle dressing mixture over pasta mixture and toss gently to coat.



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## **Parmesan Peppercorn Dressing**

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### **Recipes**

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Mesclun Greens Salad with Enoki Mushrooms

Recipe Category: Salads

- 1/2 cup Marzetti® Parmesan Peppercorn Dressing
- 4 cups mesclun greens
- 1/2 cup zucchini, julienne
- 1/2 cup yellow squash, julienne
- 1/2 cup enoki mushrooms, sliced

Preparation: Toss ingredients in large bowl. Serve with your choice of Marzetti Dressing.



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## Parmesan Peppercorn Dressing

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### Recipes

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Creamy Club Pasta Salad

Recipe Category: Salads

- 1 lb. Marzetti Frozen Pasta <sup>TM</sup> Cavatappi
- Optional Marzetti® Large Cut Garlic & Butter Croutons
- 1 cup Marzetti® Parmesan Peppercorn Dressing
- 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.