



Product Description

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Olde Venice Italian Dressing

Item # 80506



Product Description:

A touch of old Italy with an appetizing, peppery bite that will not overwhelm the natural flavor of other foods. A rich mixture of oil, white wine vinegar, garlic, onion and red bell pepper give it a zestful, spicy flavor. Use as a salad dressing, marinade or basting sauce; the perfect complement to warm or cold pasta.

Item UPC:	00070200805064
Case GTIN:	10070200805061
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: 06/08/11

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, WATER, CORN CIDER AND WHITE WINE VINEGARS (CONTAINS SULFITES), SALT, SUGAR, GARLIC*, SPICE (INCLUDING MUSTARD SEED), MONOSODIUM GLUTAMATE, ONION*, BELL PEPPER*, MALTODEXTRIN, XANTHAN GUM, MOLASSES, CALCIUM DISODIUM EDTA ADDED TO PROTECT FLAVOR, CORN SYRUP, CARAMEL COLOR, TAMARIND, NATURAL FLAVOR. *DEHYDRATED

Nutrition Facts

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

Amount Per Serving		
Calories	130	Calories from Fat 120
% Daily Value*		
Total Fat	13 g	20 %
Saturated Fat	2 g	10 %
Trans Fat	0 g	
Cholesterol	0 mg	0 %
Sodium	510 mg	21 %
Total Carb.	2 g	1 %
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
- 1-1/4 cup Marzetti® Olde Venice 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 Olde Venice 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
- 1 ½ cups Marzetti® Olde Venice 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 Olde Venice 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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Olde Venice Italian Dressing

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Recipes

Classic Pasta Salad

Recipe Category: Salads

Yields: 28

- 3 lb. bag Marzetti Frozen Pasta™ Bow Tie
- 3 lb. bag Marzetti Frozen Pasta™ Rotini - Tri-Color
- 3 cups Marzetti® Olde Venice 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 Olde Venice Italian Dressing over top and gently toss to coat.



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Recipes

Italian Slaw

Recipe Category: Salads

- 2 cups Marzetti® Olde Venice 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® 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 pepperoncini 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® Olde Venice 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 Old Venice Italian Dressing over top and gently toss to coat.



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Recipes

Fried Chicken Salad

Recipe Category: Salads

- 2 New York™ Frozen Hearth-Baked Crispy Breadsticks 8" Regular
- 2 oz. Marzetti® Olde Venice 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 Olde Venice Italian Dressing and New York Breadsticks.



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Olde Venice Italian Dressing

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Recipes

Greek Chicken Salad

Recipe Category: Salads

- 1.5 oz. pkt. Marzetti® Greek Vinaigrette with Olive Oil and Feta Cheese
- 2 New York™ Frozen Hearth-Baked Crispy Breadsticks 8" Regular
- 1/4 cup Marzetti® Olde Venice 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 Olde Venice Italian Dressing and pepperochini around the outer edge of the salad. Serve with Marzetti Greek Vinaigrette and New York Breadsticks.



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Recipes

White Bean, Spinach and Parmesan Dip

Recipe Category: Appetizers

Yields: 24

- 1 1/2 cups Marzetti® Olde Venice Italian Dressing
- 30 oz. (3 10 oz. pkgs.) spinach - frozen (thawed and squeezed of excess water)
- 90 oz. (6 15 oz. Cns) cannellini or great northern beans (rinsed and drained)
- 3/4 cup olive oil
- 1 1/2 cups grated Parmesan cheese
- 1 tbsp each salt, ground rosemary, granulated onion and granulated garlic

Preparation: Puree the beans in a food processor (you may have to do two batches). In a large mixing bowl with wooden spoon, mix well the bean puree and the remaining ingredients. Place dip in 4oz. Microwave safe ramekins. Microwave each ramekin for 35-45 seconds until very warm and serve with crackers, bread cubes or favorite vegetables. Also makes a great sandwich spread.



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Recipes

Sweet and Tangy Apricot Glaze

Recipe Category: Entrees

Yields: 40

- 2/3 cup Marzetti® Olde Venice Italian Dressing
- 3 cups apricot preserves
- 1/4 cup soy sauce
- 1 1/4 tsp. hot sauce

Preparation: Mix all ingredients together. Brush on grilled chicken, grilled shrimp, pork chops or other white meats the last few minutes before serving. Be careful with cooking method, so the glaze doesn't burn.



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Recipes

Warm Country Potato Salad

Recipe Category: Salads

Yields: 25

- 1 1/3 cups Marzetti® Olde Venice Italian Dressing
- 10 cups medium diced, cooked potatoes
- 1 1/2 cups diced tomatoes
- 1 cup chopped cooked bacon
- 1 cup sliced green onions
- 1 tsp. salt
- 1/2 tsp. ground white pepper

Preparation: On a sheet pan, lightly mix the potatoes, onions, tomatoes and bacon. Place mixture in a 350 degree oven for 8-10 minutes until the potatoes are just hot. In a large bowl toss lightly the potato mixture with Marzetti Olde Venice Italian Dressing, salt and pepper. Serve or hold in a warm (200 degree oven) for service.



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Recipes

Grilled Summer Pizza

Recipe Category: Entrees

- 1/4 cup Marzetti® Olde Venice Italian Dressing
- 1 (12in.) precooked pizza crust
- 2 cups mixed field greens
- 1 tbsp olive oil
- 1/2 cup shredded pizza type cheeses (mozzarella, provolone)
- 6 oz. thinly sliced grilled chicken
- 1/2 cup shaved red onions
- 1 (5x6) ripe tomato, sliced thin (10-12 sliced)

Preparation: Brush pizza crust with olive oil on the top and bottom. Start building the pizza by spreading ½ the cheese on the crust. Mix Marzetti Olde Venice Italian Dressing with the field greens. Arrange the sliced tomatoes over the cheese on the crust, followed by the dressed greens. Finally, arrange the sliced red onions and grilled chicken over the greens and top with remaining cheese. Place pizza on med-low grill and close lid. After 3-4 minutes, turn pizza 90 degrees on grill and close lid again for 3-4 minutes (grills vary, so watch closely). The pizza is done when the bottom is crispy and all ingredients are warm. The pizza can also be baked in a conventional oven at 375 degrees for 10-12 minutes.



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Recipes

Warm Oven Baked BLT Melt

Recipe Category: Entrees

Yields: 1

- 1 tbsp Marzetti® Olde Venice Italian Dressing
- 2 slices New York™ Frozen Hearth-Baked Garlic Toast (minimum 118 slices)
- 1/2 cup chopped lettuce (your favorite type)
- 6 ea. sliced ripe tomatoes (1/4 in. slices)
- 4 ea. cooked bacon slices
- 1/4 cup shredded mozzarella cheese

Preparation: On warm prepared New York Garlic Toast slices, place two pieces of bacon on each slice of toast. Next place the tomato slices (3 on each piece), top with greens, drizzle with Marzetti Olde Venice Italian Dressing and finish the melt with the shredded cheese on top. Bake in a 350 degree oven for 5-7 minutes, until cheese is melted and sandwich is warm.



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Olde Venice Italian Pasta Salad

Recipe Category: Salads

Yields: Makes 16-24 servings.

- 3 lb. bag Marzetti Frozen Pasta™ Italian Tri-Blend Pasta Mix
- 2 cups Marzetti® Olde Venice 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 Havarti cheese
- ¾ cup chopped green sweet pepper
- 1/3 cup thinly sliced red onion

Preparation: Place Marzetti 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 and cheese. Drizzle Marzetti Olde Venice Italian Dressing over top and gently toss to coat.



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Recipes

Prosciutto and Blue Cheese Pasta Salad

Recipe Category: Salads

- 1 lb Marzetti Frozen Pasta™ Farfalle - Square
- ¼ cup Marzetti® Olde Venice Italian Dressing
- 4 ounces prosciutto or ham, cut into short, thin strips
- 1 cup pecan pieces, toasted
- 1/3 cup crumbled blue cheese
- 2 tablespoons snipped fresh parsley
- 1 teaspoon snipped fresh rosemary or 1 teaspoon dried
- 1 clove garlic, minced
- ¼ teaspoon salt
- ¼ teaspoon black pepper
- salad greens, optional

Preparation: In a large bowl combine prosciutto, pecans, blue cheese, parsley, rosemary, Marzetti Olde Venice Italian Dressing, garlic, salt and pepper. Add pasta; toss to coat. Serve on a bed of greens, if desired.