



Product Description

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Garden Ranch Dressing (No MSG)

Item # 81210

Product Description:

Single serve pouch of a ranch dressing with No MSG added. Creamy white in appearance.



Item UPC: 00070200812109

Case UPC: 10070200812106

Pack: 120

Size: 1.5 oz

Shelf Life: 6 Months

Package Format: Pouch

Storage: Store in a cool, dry place between 35°F and 80°F. Do Not Freeze.

Servings Per Case: About 120

Product Preparation: Ready to use

Date Last Refreshed: 05/25/11

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, CULTURED BUTTERMILK, DISTILLED VINEGAR, HIGH FRUCTOSE CORN SYRUP, SALT, EGG YOLK, WHEY PROTEIN CONCENTRATE, DEHYDRATED ONION, XANTHAN GUM, SPICES, POLYSORBATE 60, NATURAL FLAVORS, SODIUM BENZOATE ADDED AS PRESERVATIVE, LACTIC ACID, GARLIC EXTRACT.
CONTAINS: MILK, EGGS

Nutrition Facts

Serving Size 1.5 OZ. (43 g)

Servings Per Container 1

Amount Per Serving

Calories 230 **Calories from Fat 220**

		% Daily Value*
Total Fat	24 g	37 %
Saturated Fat	3.5 g	18 %
Trans Fat	0 g	
Cholesterol	10 mg	3 %
Sodium	380 mg	16 %
Total Carb.	2 g	1 %
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

Marzetti House Salad

Recipe Category: Salads

- 1-1/3 cup Marzetti® Large Cut Garlic & Butter Croutons
- 1 cup Marzetti® Garden Ranch Dressing
- 8 oz. baby spinach
- 1 peach, sliced into thin wedges
- 2 cups strawberries, halved
- 1/2 cup hazelnuts, toasted
- 4 oz. Blue cheese, domestic or imported, crumbled

Preparation: Toss spinach with Marzetti Garden Ranch Dressing. Garnish with peaches, strawberries, croutons, blue cheese and hazelnuts.



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Recipes

Garden Slaw

Recipe Category: Salads

- 2 cups Marzetti® Garden Ranch 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

Bacon Ranch Pizza

Recipe Category: Entrees

Prep Time: 5 minutes

Cook Time: 10-15 minutes

Yields: 8

- 5 oz. Marzetti® Garden Ranch Dressing
- 114" Par-Baked Pizza Crust
- 6 oz. chicken
- 8 oz. cheese
- 3 oz bacon

Preparation: Cover par-baked pizza crust with Marzetti Garden Ranch Dressing. Top with sliced chicken, and sprinkle with cheese and bacon. Bake at 400 degrees for approximately 10-15 minutes or until cheese melts and pizza is lightly browned.