



Product Description

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Blue Cheese Dressing

Item # 81918

Product Description:

Thick and creamy smooth blend of oil, eggs and chunks of blue cheese for a traditional favorite.



Item UPC: 00070200819184

Case UPC: 10070200819181

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

Additional Pack/Sizes: 81922 - 96/1.5 oz cup

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, BLUE CHEESE (MILK, CHEESE CULTURES, SALT, ENZYMES), DISTILLED VINEGAR, HIGH FRUCTOSE CORN SYRUP, EGG YOLK, SALT, XANTHAN GUM, SOUR CREAM POWDER (CREAM, NONFAT MILK SOLIDS, CITRIC ACID, LACTIC ACID), SODIUM BENZOATE AND POTASSIUM SORBATE (PRESERVATIVES), NATURAL FLAVOR, DEHYDRATED GARLIC, GUAR GUM.
CONTAINS: MILK, EGGS

Nutrition Facts

Serving Size 1.5 OZ. (43 g)

Servings Per Container 1

Amount Per Serving		
Calories	210	Calories from Fat 190
		% Daily Value*
Total Fat	21 g	33 %
Saturated Fat	4 g	21 %
Trans Fat	0 g	
Cholesterol	25 mg	8 %
Sodium	430 mg	18 %
Total Carb.	2 g	1 %
Dietary Fiber	0 g	0 %
Sugars	2 g	
Protein	2 g	

o Vitamin A 0 % o Vitamin C 0 % o Calcium 2 % 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

Acapulco Broccoli Wrap

Recipe Category: Entrees

Yields: 4

- 2 tbsp. Marzetti® Blue Cheese Dressing
- 2 tbsp. Marzetti® Sour Cream
- 2 cups broccoli florets
- 1-1/4 oz. package taco seasoning mix
- 1 1/2 cups broccoli cole slaw
- 1 1/2 cups shredded cheddar cheese
- 1 lb. ground beef or turkey
- 4 burrito size flour tortillas

Preparation: Preheat oven to 350 degrees. In a medium saucepan filled with boiling salt water, blanch broccoli by cooking just until it turns bright green. Drain in a colander and rinse with cold water to set the color; drain again. In a large skillet, cook ground beef with taco seasoning according to package directions. Meanwhile, wrap tortillas in foil and heat in oven for 10 minutes to soften. In a large bowl, mix together the blanched broccoli and seasoned ground beef, broccoli cole slaw, cheese and Marzetti Blue Cheese Dressing. Top with Marzetti Sour Cream. For each broccoli wrap, place 2/3 cup filling just below the center of a tortilla. Fold in one side and then fold up from the bottom, enclosing the filling. Fold in the other side of the tortilla and serve warm.



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Recipes

Yukon Gold Potato Salad with Blue Cheese & Bacon

Recipe Category: Salads

- 3/4 cup Marzetti® Blue Cheese Dressing
- 8 cups yukon gold potatoes, cooked and cubed
- 3/4 cup green onions, chopped
- 8 oz. bacon, fried and julienne
- 1/4 cup red bell pepper, small dice

Preparation: Combine all ingredients in large bowl. Season with salt and cracked black pepper. Chill and serve.



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Recipes

Buffalo Chicken Pasta

Recipe Category: Entrees

- 2 lb bag Marzetti Frozen Pasta™ Ziti
- 1 cup Marzetti® Mayonnaise
- ½ cup Marzetti® Blue Cheese Dressing
- 1 lb frozen fully cooked breaded popcorn chicken bites* heated according to package directions (oven or microwave)
- 2 tablespoons cayenne pepper sauce
- 2 tablespoons vegetable oil
- 2 cups ¼ to ½ inch sliced celery
- ¾ cup coarsely chopped red onion
- ¾ cup milk
- 2 to 4 tablespoons blue cheese crumbles

Preparation: In a large bowl toss prepared chicken bites with the cayenne pepper sauce. Heat oil in an extra large skillet or Dutch oven. Cook chicken, celery, and onion in hot oil for 3 minutes or until vegetables are tender. Meanwhile, in a medium sized bowl combine the Marzetti Mayonnaise, milk, Marzetti Blue Cheese Dressing and 2 tablespoons of the blue cheese crumbles. Add dressing mixture and thawed pasta to skillet with chicken mixture. Cook over medium heat, stirring constantly until heated through. If desired, serve with remaining 2 tablespoons blue cheese crumbles sprinkled over top. *Or use frozen fully cooked breaded chicken breast nuggets or strips (cut strips into bite size pieces).