



Product Description

[click here for
Nutrition Information](#)

[click here for
Recipe Collection](#)

Fat Free Dijon Honey Mustard Dressing

Item # 81958

Product Description:

The same sweet and tangy flavor as our regular item 80066 Dijon Honey Mustard Dressing, but with 60% less calories and no fat. A creamy blend of Dijon mustard, honey, selected herbs and spices. Great on salads, as a spread for a health conscious deli sandwich, basting sauce for fish and poultry, or as a dipping sauce for chicken strips and egg rolls.



Item UPC:	00070200819580
Case GTIN:	10070200819587
Pack:	60
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 60
Product Preparation:	Ready to use

Additional Pack/Sizes: 80009 - 4/1 gal bottle

Date Last Refreshed: 06/01/11

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.



[click here for
Product Description](#)

[Nutrition Information](#)

[click here for
Recipe Collection](#)

Fat Free Dijon Honey Mustard Dressing

Item # 81958

INGREDIENTS:

HIGH FRUCTOSE CORN SYRUP, WATER, DISTILLED VINEGAR, HONEY, MUSTARD SEED*, SALT, MODIFIED CORN STARCH, WHITE WINE, XANTHAN GUM, MICROCRYSTALLINE CELLULOSE, NATURAL FLAVORS, ARTIFICIAL COLORS (INCLUDING YELLOW #5), DEHYDRATED ONION, SPICES, SODIUM BENZOATE ADDED AS A PRESERVATIVE, CELLULOSE GUM, MOLASSES, CITRIC ACID, TARTARIC ACID, DEHYDRATED GARLIC, TAMARIND, TURMERIC.
*ADDS A TRIVIAL AMOUNT OF FAT

Nutrition Facts

Serving Size 1.5 OZ. (43 g)
Servings Per Container 1

Amount Per Serving

Calories 60 **Calories from Fat** 0

% Daily Value*

Total Fat	0 g	0 %
Saturated Fat	0 g	0 %
Trans Fat	0 g	
Cholesterol	0 mg	0 %
Sodium	360 mg	15 %
Total Carb.	15 g	5 %
Dietary Fiber	0 g	0 %
Sugars	14 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](#)

Fat Free Dijon Honey Mustard Dressing

Item # 81958

Recipes

Bruschetta with Shrimp & Avocado

Recipe Category: Appetizers

- 1/2 cup Marzetti® Fat Free Dijon Honey Mustard Dressing
- 1 lb. cooked shrimp, tail removed
- 1/2 cup red onion, chopped
- 1 avocado, chopped
- 4 ciabatta rolls, halved
- 16 fresh basil leaves

Preparation: In a large bowl mix shrimp, red onion, avocado and Marzetti Fat Free Dijon Honey Mustard Dressing. Arrange halved, toasted or grilled, ciabatta rolls on a large platter and spoon shrimp mixture evenly over toasts. Top each toast with two fresh basil leaves and serve.



[click here for
Product Description](#)

[click here for
Nutrition Information](#)

[Recipe Collection](#)

Fat Free Dijon Honey Mustard Dressing

Item # 81958

Recipes

Hot & Honey Hog Sandwich

Recipe Category: Entrees

Yields: 4

- 1-1/2 cups Marzetti® Fat Free Dijon Honey Mustard Dressing
- 4 cups pulled pork, cooked
- 6 hamburger buns
- 2 sweet onions
- 3 roasted chili peppers
- 6 slices pepper jack cheese
- 12 slices crispy bacon
- to saute butter

Preparation: Mix together cooked pulled prok and Marzetti Fat Free Dijon Honey Mustard Dressing; set aside. Spread butter on seeded buns and grill until golden brown. Sauté onions in butter. Thinly slice the roasted chili peppers. Build the sandwiches by layering the pulled pork on a bun, then onions, strips of chilis, one slice of cheese and 3 strips of bacon.



[click here for
Product Description](#)

[click here for
Nutrition Information](#)

[Recipe Collection](#)

Fat Free Dijon Honey Mustard Dressing

Item # 81958

Recipes

Cauliflower Au Gratin

Recipe Category: Entrees

Yields: 12

- 2 cups Marzetti® Fat Free Dijon Honey Mustard Dressing
- 2 packages (20 oz. each) frozen cauliflower, thawed
- 2 cups finely shredded cheddar cheese

Preparation: Preheat oven to 350°F. Spray baking dish with nonstick spray. Place cauliflower in dish and bake 8-10 minutes. Sprinkle with salt and pepper, spread Marzetti Fat Free Dijon Honey Mustard Dressing over cauliflower and bake an additional 8-10 minutes. Sprinkle with cheese and bake 8-10 more minutes until cauliflower is tender.



[click here for
Product Description](#)

[click here for
Nutrition Information](#)

[Recipe Collection](#)

Fat Free Dijon Honey Mustard Dressing

Item # 81958

Recipes

Honey Mustard Shrimp Pasta with Vegetables

Recipe Category: Entrees

Serves: 8

- 2 cups Marzetti® Fat Free Dijon Honey Mustard Dressing
- 24 oz. Marzetti Frozen Pasta™ Precooked Fettuccini - Poly Bag
- 4 tbsp. olive oil
- 2 lb. shrimp, peeled and deveined
- 4-5 cloves garlic, minced
- 16 oz. sliced mushrooms
- 16 oz. chopped spinach
- 2 tsp. dried tarragon
- 2 tsp. black pepper
- 1/2 tsp. salt
- 1 cup dry white wine
- 2 pints grape tomatoes, cut in half
- 8 oz. parmesan-reggiano cheese, grated

Preparation: Heat olive oil in deep sauté pan over medium high heat. Add shrimp and cook about 5 minutes until opaque. Add mushrooms and garlic; cook about 5 minutes. Add spinach and cook 2-3 minutes. Add seasonings and wine; simmer for about 3 minutes. Add Marzetti Fat Free Dijon Honey Mustard Dressing and heat. Add tomatoes and heat until just hot. Add cheese and stir until melted. Serve over Marzetti Frozen Pasta Fettuccini (prepare according to package directions). Garnish with fresh springs of tarragon.



click here for
[Product Description](#)

click here for
[Nutrition Information](#)

[Recipe Collection](#)

Fat Free Dijon Honey Mustard Dressing

Item # 81958

Recipes

Sweet Honey Mustard Ribs

Recipe Category: Entrees

Cook time: 1 hour 45 minutes

- 1/3 cup Marzetti® Fat Free Dijon Honey Mustard Dressing
- 4 1/2 lbs. pork spare ribs
- 1/4 cup molasses
- 1/3 cup apple cider vinegar

Preparation: Mix the molasses and Marzetti Fat Free Dijon Honey Mustard Dressing; stir in apple cider vinegar and set aside. Cut the pork spare ribs into serving pieces. Place meaty side up on rack in a roasting pan. Roast uncovered at 325°F for 1 hour. Brush with honey mustard sauce. Roast, turning and brushing frequently for 45 minutes.



[click here for
Product Description](#)

[click here for
Nutrition Information](#)

[Recipe Collection](#)

Fat Free Dijon Honey Mustard Dressing

Item # 81958

Recipes

Grilled Chicken & Spinach Salad

Recipe Category: Salads

- 2 oz. Marzetti® Fat Free Dijon Honey Mustard Dressing
- 2 oz. Marzetti® Hot Bacon Dressing
- 1 oz. Marzetti® Large Cut Garlic & Butter Croutons
- 3 oz. fresh spinach
- 3 oz. grilled chicken breast
- 1 oz. red onion slices
- 2 hard boiled eggs, quartered

Preparation: Place spinach in large salad bowl. Top with grilled chicken breast, thinly sliced. Garnish with red onion slices, eggs and Marzetti Croutons. Serve with Marzetti Dijon Honey Mustard Dressing and Marzetti Hot Bacon Dressing.



[click here for
Product Description](#)

[click here for
Nutrition Information](#)

[Recipe Collection](#)

Fat Free Dijon Honey Mustard Dressing

Item # 81958

Recipes

Grilled Chicken Slider Sandwiches

Recipe Category: Appetizers

- 1-1/2 cups Marzetti® Fat Free Dijon Honey Mustard Dressing
- 12 Sister Schubert's® Par Bake Yeast Dinner Rolls
- 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 Fat Free Dijon Honey Mustard Dressing, lettuce and tomato slice.



click here for
[Product Description](#)

click here for
[Nutrition Information](#)

[Recipe Collection](#)

Fat Free Dijon Honey Mustard Dressing

Item # 81958

Recipes

Herb Cordon Bleu Penne Salad

Recipe Category: Salads

- 3 lbs. Marzetti Frozen Pasta™ Precooked Penne Rigati
- 1/2 gallon Marzetti® Dijon Honey Mustard Dressing
- 2 cups Marzetti® Extra Heavy Mayonnaise
- 2 cups diced honey ham
- 2 cups cubed swiss cheese
- 2 oz. fresh chopped parsley
- 2 oz. fresh chopped dill
- 2 oz. fresh chopped chive

Preparation: Mix Marzetti Mayonnaise and Marzetti Fat Free Dijon Honey Mustard Dressing together and set aside. Chop herbs, cheese and ham. Add all ingredients to thawed pasta and fold together. Garnish with sliced radishes or celery curls. Perfect side dish for a spring or summer menu!



click here for
Product Description

click here for
Nutrition Information

Recipe Collection

Fat Free Dijon Honey Mustard Dressing

Item # 81958

Recipes

Golden Barbecue Sauce

Recipe Category: Soups

- 1 quart Marzetti® Fat Free 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.