



**Product Description**

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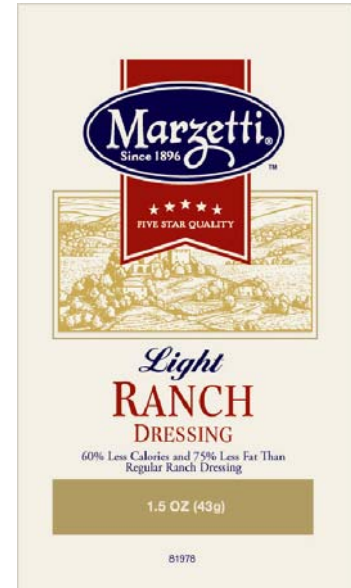
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## Light Ranch Dressing

Item # 81978

### Product Description:

A traditional creamy ranch dressing with 65% less calories and 75% less fat than regular ranch dressing.



**Item UPC:** 00070200819788

**Case GTIN:** 10070200819785

**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

**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.



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# Light Ranch Dressing

Item # 81978

## INGREDIENTS:

WATER, CULTURED BUTTERMILK, CORN SYRUP SOLIDS, DISTILLED VINEGAR, SOYBEAN OIL, NON -FAT DRY MILK, SALT, MODIFIED FOOD STARCH, MICROCRYSTALLINE CELLULOSE, GARLIC\*, ARTIFICIAL COLOR, SODIUM BENZOATE AND POTASSIUM SORBATE ADDED AS PRESERVATIVES, SPICES, ONION\*, CELLULOSE GUM, XANTHAN GUM, LACTIC ACID, DISODIUM GUANYLATE, DISODIUM INOSINATE, NATURAL FLAVOR, PROPYLENE GLYCOL ALGINATE, CALCIUM DISODIUM EDTA ADDED TO PROTECT FLAVOR.  
\*DEHYDRATED  
CONTAINS: MILK

## Nutrition Facts

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

Amount Per Serving		
<b>Calories</b>	<b>70</b>	<b>Calories from Fat 40</b>
		<b>% Daily Value*</b>
<b>Total Fat</b>	<b>4 g</b>	<b>6 %</b>
Saturated Fat	0.5 g	3 %
Trans Fat	0 g	
<b>Cholesterol</b>	<b>0 mg</b>	<b>0 %</b>
<b>Sodium</b>	<b>310 mg</b>	<b>13 %</b>
<b>Total Carb.</b>	<b>8 g</b>	<b>3 %</b>
Dietary Fiber	0 g	0 %
Sugars	3 g	
<b>Protein</b>	<b>1 g</b>	

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
- 60% Less Calories and 75% Less Fat Than Regular Ranch Dressing
- Light Ranch Dressing: 70 Calories and 4g Fat Per Serving/  
Regular Ranch Dressing: 180 Calories and 19g Fat Per Serving

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## Light Ranch Dressing

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### Recipes

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Marzetti House Salad

Recipe Category: Salads

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

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



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## Light Ranch Dressing

Item # 81978

### Recipes

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Garden Slaw

Recipe Category: Salads

- 2 cups Marzetti® Light 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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## Light Ranch Dressing

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### Recipes

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#### Bacon Ranch Pizza

Recipe Category: Entrees

Prep Time: 5 minutes

Cook Time: 10-15 minutes

Yields: 8

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

Preparation: Cover par-baked pizza crust with Marzetti Light 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.