



Product Description

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Golden Italian Dressing

Item # 81998



Product Description:

Golden color Italian dressing flavored with spices, red bell pepper flakes and a touch of garlic. Good lettuce cling.

| | |
|-----------------------------|--|
| Item UPC: | 00070200819986 |
| Case UPC: | 10070200819983 |
| 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: 80032 - 4/1 gallon

Date Last Refreshed: 05/27/11

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, DISTILLED VINEGAR, SUGAR, SALT, GARLIC*, GARLIC JUICE, XANTHAN GUM, PROPYLENE GLYCOL ALGINATE, ONION*, LEMON JUICE CONCENTRATE, BELL PEPPERS*, SPICES, CALCIUM DISODIUM EDTA ADDED TO PROTECT FLAVOR, YELLOW #5, YELLOW #6, RED #40.
*DEHYDRATED

Nutrition Facts

Serving Size 1.5 OZ. (43 g)

Servings Per Container 1

Amount Per Serving

Calories 210 **Calories from Fat 200**

| | | % Daily Value* |
|--------------------|--------|----------------|
| Total Fat | 22 g | 34 % |
| Saturated Fat | 3.5 g | 17 % |
| Trans Fat | 0 g | |
| Cholesterol | 0 mg | 0 % |
| Sodium | 360 mg | 15 % |
| Total Carb. | 2 g | 1 % |
| Dietary Fiber | 0 g | 0 % |
| Sugars | 2 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 - Egg White
- 1-1/4 cup Marzetti® Golden 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 Golden 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 - Egg White
- 1 ½ cups Marzetti® Golden 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 dressing mixture 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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Recipes

Classic Pasta Salad

Recipe Category: Salads

Yields: 28

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



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Recipes

Italian Slaw

Recipe Category: Salads

- 2 cups Marzetti® Golden 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® Golden 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 peperoncini 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® Golden 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 Golden Italian Dressing over top and gently toss to coat.



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Recipes

Fried Chicken Salad

Recipe Category: Salads

- 1 New York® Frozen Hearth-Baked Crispy Breadsticks 8" Regular
- 2 oz. Marzetti® Golden 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 Golden Italian Dressing and New York Breadsticks.



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Recipes

Greek Chicken Salad

Recipe Category: Salads

- 1.5 oz. pkt. Marzetti® Greek Vinaigrette with Olive Oil and Feta Cheese
- 1 New York® Frozen Hearth-Baked Crispy Breadsticks 8" Regular
- 1/4 cup Marzetti® Golden 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 peperochini

Preparation: Place salad mix on plate or carry out container. Julienne italian 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 Golden Italian Dressing, and peperochini around the outer edge of the salad. Serve with Marzetti Greek Vinaigrette and New York Breadsticks.