



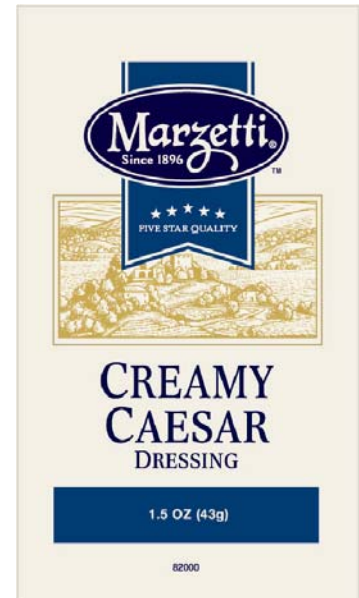
Product Description

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Creamy Caesar Dressing

Item # 82000



Product Description:

Robust and impressive, creamy version of this American classic that is rich with aged Parmesan cheese and just a hint of anchovy, blended with soybean oil, eggs, cider vinegar, garlic, onion, lemon juice, black pepper and worcestershire sauce. Toss with Romaine lettuce and croutons for a green salad fit for a King, top a simple hamburger, or blend with cold pasta, shrimp and green peppers for a delicious alternative.

Item UPC:	00070200820005
Case GTIN:	10070200820002
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: 80508 4/1 gallon

Date Last Refreshed: 06/30/11

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, parmesan cheese (part-skim milk, cheese culture, salt, enzymes), corn - cider vinegar, salt, high fructose corn syrup, distilled vinegar, egg yolk, spices (including mustard seed), citric acid, garlic*, lemon juice concentrate, monosodium glutamate, anchovies, xanthan gum, onion*, polysorbate 60, sodium benzoate added as preservative, natural flavors, soy flour, molasses, caramel color, sugar, calcium disodium EDTA added to protect flavor, tamarind, disodium inosinate, disodium guanylate. *Dehydrated
CONTAINS: MILK, EGGS, ANCHOVIES, SOY

Nutrition Facts

Serving Size 1.5 OZ. (43 g)

Servings Per Container 1

Amount Per Serving

Calories 180 **Calories from Fat** 170

% Daily Value*

Total Fat	19 g	29 %
Saturated Fat	3 g	15 %
Trans Fat	0 g	
Cholesterol	10 mg	3 %
Sodium	490 mg	21 %
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

Tortellini Caesar Salad

Recipe Category: Salads

- 2 lbs. Marzetti Frozen Pasta™ Tortellini Cheese - Plain
- 1 cup Marzetti® Large Cut Garlic & Butter Croutons
- 3/4 cup Marzetti® Creamy Caesar Dressing
- 1- 10 ounce package ready-to-use romaine lettuce
- 1/3 cup shredded Parmesan Cheese
- 1 cup halved cherry or grape tomatoes

Preparation: Drop Marzetti Frozen Pasta Precooked Cheese Tortellini into boiling water for 2 to 3 minutes or until heated through. Rinse in cold water; drain well. In a large bowl combine tortellini, romaine, Marzetti Creamy Caesar Dressing, and Parmesan cheese; toss to coat. Gently stir in tomatoes and croutons.



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Recipes

Parmesan Crust Caesar Pizza

Recipe Category: Entrees

- 2-4 packets Marzetti® Creamy Caesar Dressing
- 1 (12-14 oz) pizza crust
- 2 tbsp olive oil
- 1/2 cup grated parmesan cheese
- 2 medium heads of romaine, chopped
- 1/2 cup cherry tomatoes, halved
- 1/2 cup parmesan cheese, shredded or peels
- 1/2 lemon juice
- pinch red pepper flakes

Preparation: Pre-heat the oven to 400°F. Place pizza crust on a baking sheet. Drizzle with olive oil; sprinkle with grated parmesan cheese and red pepper flakes. Bake the crust. While crust is baking, combine 2 packets Marzetti® Creamy Caesar Dressing and lemon juice in a bowl. Add romaine and toss gently. Top pizza crust with salad. Garnish with halves of cherry tomatoes and peels of Parmesan Cheese. Serve.