



**Product Description**

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[click here for  
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## Chunky Blue Cheese Dressing

Item # 83011



### Product Description:

Thick and creamy with a smooth, blue cheese flavor. This traditional favorite is a blend of oil, eggs, sour cream and large chunks of aged blue cheese.

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<b>Item UPC:</b>	00070200830110
<b>Case GTIN:</b>	10070200830117
<b>Pack:</b>	4
<b>Size:</b>	1 Gallon
<b>Shelf Life:</b>	4 Months
<b>Package Format:</b>	Poly Bottle
<b>Storage:</b>	Keep Refrigerated between 35°F and 45°F. Do Not Freeze.
<b>Servings Per Case:</b>	About 512
<b>Product Preparation:</b>	Ready to use

**Date Last Refreshed: 06/08/11**

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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](#)

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### INGREDIENTS:

SOYBEAN OIL, WATER, BLUE CHEESE (MILK, CHEESE CULTURE, SALT, ENZYMES), DISTILLED VINEGAR, EGG YOLK, HIGH FRUCTOSE CORN SYRUP, SALT, XANTHAN GUM, GUAR GUM, SOUR CREAM SOLIDS, NATURAL FLAVOR, DEHYDRATED GARLIC.

CONTAINS: MILK, EGGS.

### Nutrition Facts

Serving Size 2 tbsp (28 g)

Servings Per Container about 128

#### Amount Per Serving

**Calories** 130 **Calories from Fat** 120

		% Daily Value*
<b>Total Fat</b>	14 g	<b>21 %</b>
Saturated Fat	2.5 g	<b>13 %</b>
Trans Fat	0 g	
<b>Cholesterol</b>	15 mg	<b>5 %</b>
<b>Sodium</b>	280 mg	<b>12 %</b>
<b>Total Carb.</b>	1 g	<b>0 %</b>
Dietary Fiber	0 g	<b>0 %</b>
Sugars	1 g	
<b>Protein</b>	1 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



[click here for  
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[click here for  
Nutrition Information](#)

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## Chunky Blue Cheese Dressing

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### Recipes

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#### Acapulco Broccoli Wrap

Recipe Category: Entrees

Yields: 4

- 2 tbsp. Marzetti® Chunky Blue Cheese Dressing
- 2 tbsp. Marzetti® Sour Cream
- 2 cups broccoli florets
- 1 1 1/4 oz. package taco seasoning mix
- 1 1/2 cups broccoli cole slaw mix
- 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 Chunky 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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[click here for  
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## Chunky Blue Cheese Dressing

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### Recipes

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Yukon Gold Potato Salad with Blue Cheese and Bacon

Recipe Category: Salads

- 3/4 cup Marzetti® Chunky 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.



[click here for  
Product Description](#)

[click here for  
Nutrition Information](#)

[Recipe Collection](#)

## Chunky Blue Cheese Dressing

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### Recipes

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Buffalo Chicken Pasta

Recipe Category: Entrees

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