



Product Description

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Balsamic and Basil Vinaigrette Dressing

Item # 83201

Product Description:

Brown in color with visible pepper particulate. This vinaigrette is a blend of three vinegars: balsamic, red wine and white wine vinegars. The vinegar is blended with soybean oil, extra virgin oil, basil, lemon juice and garlic, and black and white pepper to make a wonderful dressing or marinade.



| | |
|-----------------------------|--|
| Item UPC: | 00070200832015 |
| Case GTIN: | 10070200832012 |
| Pack: | 4 |
| Size: | 1 Gallon |
| Shelf Life: | 4 Months |
| Package Format: | Poly Bottle |
| Storage: | Store in a cool, dry place between 35°F and 80°F. Do Not Freeze. |
| Servings Per Case: | About 512 |
| Product Preparation: | Ready to use |

Date Last Refreshed: 06/15/11

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, RED WINE VINEGAR (PRESERVED WITH SULFITES), SPICES (INCLUDING MUSTARD SEED), HONEY, BALSAMIC VINEGAR, SALT, BASIL, OLIVE OIL, LEMON JUICE, DEHYDRATED GARLIC, DISTILLED VINEGAR, XANTHAN GUM, WHITE WINE, DISODIUM INOSINATE, DISODIUM GUANYLATE, CALCIUM DISODIUM EDTA ADDED TO PROTECT FLAVOR, CITRIC ACID, TARTARIC ACID.

Nutrition Facts

Serving Size 2 Tbsp. (30 g)
Servings Per Container about 128

Amount Per Serving

Calories 150 **Calories from Fat** 140

| | | % Daily Value* |
|--------------------|--------|----------------|
| Total Fat | 15 g | 24 % |
| Saturated Fat | 2.5 g | 11 % |
| Trans Fat | 0 g | |
| Cholesterol | 0 mg | 0 % |
| Sodium | 250 mg | 11 % |
| Total Carb. | 2 g | 1 % |
| Dietary Fiber | 0 g | 0 % |
| Sugars | 1 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

Roasted Portabella and Spinach Salad

Recipe Category: Salads

- 1 1/2 cups Marzetti® Balsamic & Basil Vinaigrette Dressing
- 2 portabella mushrooms
- 6 cups baby spinach
- 2 tsp. Parmesan and reggiano, shaved or grated
- 1/2 cup red onions, sliced finely

Preparation: Marinate portabella mushrooms in 1/2 cup Marzetti Balsamic & Basil Vinaigrette Dressing. Roast in oven until done. Slice on bias. Toss baby spinach with remaining dressing. Garnish with cheese and red onions.



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Recipes

Tomato and Red Onion Salad

Recipe Category: Salads

- 1/2 cup Marzetti® Balsamic & Basil Vinaigrette Dressing
- 3 tomatoes, large sliced
- 1 red onion, sliced thin
- 1/4 cup feta cheese, crumbled
- 1/4 cup calamata olives, diced

Preparation: Slice tomatoes and red onions. Garnish with feta cheese and olives. Generously drizzle with Marzetti Balsamic & Basil Vinaigrette Dressing.



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Recipes

Tuna Salad Nicoise

Recipe Category: Salads

- 1/2 cup Marzetti® Balsamic & Basil Vinaigrette Dressing
- 1 can albacore tuna
- 1 red bell pepper, julienne
- 1/2 cup red onion, julienne
- 1/2 cup green beans, blanched
- 1 cup potatoes, cooked and cubed
- 1/8 cup olives, diced
- 1 medium tomato, wedged
- 2 eggs, hard boiled and halved
- 1 head leaf lettuce

Preparation: Place leaf lettuce on plate. Arrange tuna, vegetables and egg on lettuce. Top with Marzetti Balsamic & Basil Vinaigrette Dressing.



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Recipes

Penne with Fresh Mozzarella, Basil and Tomato

Recipe Category: Salads

Yields: 16 cups

- 1 bag (3 lbs.) Marzetti Frozen Pasta™ Penne Rigati
- 1-1/2 cups Marzetti® Balsamic & Basil Vinaigrette Dressing
- 4 roma tomatoes, coarsely chopped
- 1/4 cup chopped fresh basil
- 1 lb. (16 oz.) fresh mozzarella, chopped
- 1/2 tsp. kosher salt

Preparation: Combine all ingredients in a large bowl; Stir well. Refrigerate until serving.