



**Product Description**

[click here for  
Nutrition Information](#)

[click here for  
Recipe Collection](#)

## **Greek Vinaigrette with Olive Oil & Feta Cheese**

Item # 83911

### **Product Description:**

A robust non-separating authentic Greek dressing featuring Extra Virgin Olive Oil and Feta Cheese. This combined with two delightful vinegars (red wine vinegar and distilled white vinegar) and just the right touch of garlic, this dressing is further enhanced by the flavors of bell pepper, onion and black pepper...sure to please even the most discriminating of palates.



**Item UPC:** 00070200839113

**Case UPC:** 10070200839110

**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:** 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.



[click here for  
Product Description](#)

[Nutrition Information](#)

[click here for  
Recipe Collection](#)

## Greek Vinaigrette with Olive Oil & Feta Cheese

Item # 83911

### INGREDIENTS:

SOYBEAN OIL, WATER, EXTRA VIRGIN OLIVE OIL, RED WINE VINEGAR, DISTILLED VINEGAR, FETA CHEESE (PART-SKIM MILK, CHEESE CULTURES, SALT, ENZYMES), SALT, SUGAR, EGG YOLK, SPICES, GARLIC\*, BELL PEPPERS\*, ONION\*, SODIUM BENZOATE ADDED AS PRESERVATIVE, XANTHAN GUM, PROPYLENE GLYCOL ALGINATE, MUSTARD SEED, CALCIUM DISODIUM EDTA ADDED TO PROTECT FLAVOR.

\*DEHYDRATED

CONTAINS: MILK, EGGS

### Nutrition Facts

Serving Size 1.5 OZ. (43 g)

Servings Per Container 1

#### Amount Per Serving

**Calories** 220 **Calories from Fat** 210

#### % Daily Value\*

<b>Total Fat</b>	24 g	<b>37 %</b>
Saturated Fat	3.5 g	<b>17 %</b>
Trans Fat	0 g	
<b>Cholesterol</b>	5 mg	<b>1 %</b>
<b>Sodium</b>	530 mg	<b>22 %</b>
<b>Total Carb.</b>	1 g	<b>0 %</b>
Dietary Fiber	0 g	<b>0 %</b>
Sugars	1 g	
<b>Protein</b>	0 g	

o Vitamin A 0 % o Vitamin C 2 % 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



[click here for  
Product Description](#)

[click here for  
Nutrition Information](#)

[Recipe Collection](#)

## Greek Vinaigrette with Olive Oil & Feta Cheese

Item # 83911

### Recipes

---

Just 1-2-3 Greek Pasta Salad

Recipe Category: Salads

Yields: 30

- 3 lb. bag Marzetti Frozen Pasta™ Rotini - Plain
- 2 cups Marzetti® Greek Vinaigrette with Olive Oil & Feta Cheese
- 3 medium tomatoes, chopped
- 2 medium cucumbers, quartered and sliced
- 1 cup sweet yellow pepper, chopped
- 1 - 1/2 cups black olives, sliced
- 3/4 cup green onions, sliced
- Garnish fresh oregano, snipped (optional)

Preparation: Place frozen precooked rotini in colander and run hot tap water over; rinse with cold water and drain. Combine pasta, tomatoes, cucumbers, pepper, olives and green onions. Drizzle Marzetti Greek Vinaigrette Dressing over top; toss gently to combine and garnish with a sprinkling of snipped fresh oregano, if desired.



[click here for  
Product Description](#)

[click here for  
Nutrition Information](#)

[Recipe Collection](#)

## Greek Vinaigrette with Olive Oil & Feta Cheese

Item # 83911

### Recipes

---

#### Greek Style Bowtie Pasta Salad

Recipe Category: Salads

Yields: 30

- 5 lbs. Marzetti Frozen Pasta™ Bow Tie - Egg White
- 4 cups Marzetti® Greek Vinaigrette with Olive Oil & Feta Cheese
- 2 cups fresh tomatoes, diced
- 1-1/2 cups fresh cucumber, seeded and diced
- 1 cup red bell pepper, julienne sliced
- 1/2 cup kalamata olives, seeded and halved
- 1 cup red onion, thinly sliced
- 1/4 cup fresh parsley, chopped

Preparation: Place frozen precooked pasta in colander and run under cool water until thawed. Drain well. Add all other ingredients holding back 1/8 cup parsley. Mix well with Marzetti Greek Vinaigrette. Garnish with extra parsley. For best results prepare at least 4 hours prior to serving.



click here for  
[Product Description](#)

click here for  
[Nutrition Information](#)

[Recipe Collection](#)

## Greek Vinaigrette with Olive Oil & Feta Cheese

Item # 83911

### Recipes

---

#### Mediterranean Marinated Beef and Vegetable Kabobs

Recipe Category: Entrees

Yields: 25

- 3 cups Marzetti® Greek Vinaigrette with Olive Oil & Feta Cheese
- 10 lbs beef sirloin or tenderloin, cut into 1 inch cubes
- 3 red bell peppers, cut into 1 inch squares
- 3 eggplant, cut into 1 inch pieces
- 3 medium zucchini, cut into 1/2 inch rounds
- 2-1/2 lbs orzo (rice shaped pasta)

Preparation: Thread skewers with a beef cube , pepper square, beef, eggplant, beef and zucchini in alternating fashion. Place skewers in a shallow pan. Pour 2 cups of Marzetti Greek Vinaigrette over and marinate for 1 hour. Prepare orzo according to directions on package. (Cook until tender with a slight bite.) Set aside. Cook Kabobs over an open flamed grill , turning to cook each side. Use remaining Marzetti Greek Vinaigrette to brush kabobs often during grilling. Place orzo on plate or platter and top with cooked kabobs.



click here for  
[Product Description](#)

click here for  
[Nutrition Information](#)

[Recipe Collection](#)

## **Greek Vinaigrette with Olive Oil & Feta Cheese**

Item # 83911

### **Recipes**

---

Warm Redskin Potato Salad with Bacon & Feta Cheese

Recipe Category: Salads

Yields: 30

- 3 cups Marzetti® Greek Vinaigrette with Olive Oil & Feta Cheese
- 5 lbs redskin potatoes, cut into 1/8ths
- 1 lb bacon, cooked and cut into large pieces
- 1/4 cup parsley, chopped fresh
- 1 cup red onion, diced

Preparation: Cook the cut redskin potatoes in boiling, salted water until soft but still slightly firm. Drain and allow to cool to room temperature. Mix potatoes with diced bacon, red onion and chopped parsley. Warm Marzetti Greek Vinaigrette in a sauce pan and pour over the potatoes. Mix gently but well, to coat. Serve immediately.



[click here for  
Product Description](#)

[click here for  
Nutrition Information](#)

[Recipe Collection](#)

## Greek Vinaigrette with Olive Oil & Feta Cheese

Item # 83911

### Recipes

---

Greek Flatbread Sandwich

Recipe Category: Entrees

Yields: 2

- 1/4 cup Marzetti® Greek Vinaigrette with Olive Oil & Feta Cheese
- 2 rounds flat bread
- 2 chicken breasts
- 2 leaves romaine lettuce, rinsed and drained
- 4 slices ripe tomato, sliced in rounds
- 4 slices red onion, cut in rounds
- 1/4 cup black olives, sliced
- 8 slices cucumber, sliced into rounds
- 6 slices feta cheese, sliced from block (crumbled Feta can be used instead of block form)

Preparation: Grill chicken breasts until fully cooked; remove from grill and allow to cool slightly. Slice each breast into 4 pieces lengthwise. Lightly warm flatbread on a flat top grill or round saute pan. Top one piece of flat bread with romaine lettuce, cucumber, tomato, feta cheese, chicken, red onion and black olives in that fashion. Drizzle with Marzetti Greek Vinaigrette and top with second piece of flat bread. Slice in half and serve.



[click here for  
Product Description](#)

[click here for  
Nutrition Information](#)

[Recipe Collection](#)

## Greek Vinaigrette with Olive Oil & Feta Cheese

Item # 83911

### 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® Olde Venice 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 pepperochini

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 Olde Venice Italian dressing, and pepperochini around the outer edge of the salad. Serve with Marzetti Greek Vinaigrette and New York Breadsticks.