



**Product Description**

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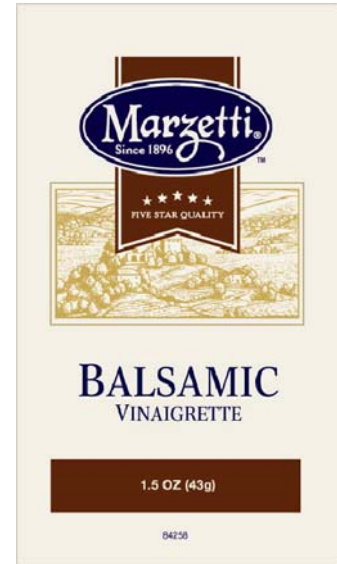
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## Balsamic Vinaigrette

Item # 84258

### Product Description:

Single serve pouch of a traditional brown balsamic vinaigrette blend of oil, balsamic vinegar, salt and sugar. Red wine vinegar, garlic and a splash of lemon juice give a tangy taste that is perfect on a bed of lettuce greens, used as a marinade or as a basting sauce for poultry or fish.



**Item UPC:** 00070200842588

**Case GTIN:** 10070200842585

**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:** 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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# Balsamic Vinaigrette

Item # 84258

## INGREDIENTS:

WATER, SOYBEAN OIL, BALSAMIC VINEGAR (CONTAINS SULFITES), HIGH FRUCTOSE CORN SYRUP, RED WINE VINEGAR, SALT, SUGAR, DEHYDRATED GARLIC, SPICES, XANTHAN GUM, LEMON JUICE CONCENTRATE, CALCIUM DISODIUM EDTA ADDED TO PROTECT FLAVOR.

## Nutrition Facts

Serving Size 1.5 OZ. (43 g)

Servings Per Container 1

### Amount Per Serving

**Calories** 130 **Calories from Fat** 110

		% Daily Value*
<b>Total Fat</b>	12 g	<b>19 %</b>
Saturated Fat	2 g	<b>9 %</b>
Trans Fat	0 g	
<b>Cholesterol</b>	0 mg	<b>0 %</b>
<b>Sodium</b>	460 mg	<b>19 %</b>
<b>Total Carb.</b>	5 g	<b>2 %</b>
Dietary Fiber	0 g	<b>0 %</b>
Sugars	4 g	
<b>Protein</b>	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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## Balsamic Vinaigrette

Item # 84258

### Recipes

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Button Mushroom Salad

Recipe Category: Salads

- 1 cup Marzetti® Balsamic Vinaigrette
- 3 cups button mushrooms
- 1 green onion, chopped

Preparation: Blanch button mushrooms in boiling water for 1 minute. Combine with dressing. Garnish with green onions. Chill and serve.



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## Balsamic Vinaigrette

Item # 84258

### Recipes

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New York Bruschetta

Recipe Category: Appetizers

Serves 18-24

- 2 cups Marzetti® Balsamic Vinaigrette
- 118 New York® Garlic Toast
- 45 tomatoes, diced
- 3 tbsp Italian seasoning
- 3-3/4 cup Parmesan cheese shredded

Preparation: Bake toast according to package directions. In the meantime, combine diced tomatoes, Italian seasoning, 1 cup Parmesan cheese and Marzetti Balsamic Vinaigrette dressing in a bowl. Remove New York Garlic Toast from oven. Sprinkle toast with tomato mixture and then top with remaining Parmesan cheese. Broil for 2-4 minutes or until desired browning has occurred.



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## Balsamic Vinaigrette

Item # 84258

### Recipes

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Spring Salad

Recipe Category: Salads

- 4 oz. Marzetti® Balsamic Vinaigrette
- 4 oz. Cardini's® Caesar Dressing
- 1 bag Marzetti Frozen Pasta™ Precooked Penne Rigati
- 1 each orange & yellow bell peppers, sliced
- 1 cucumber, seeded and sliced
- 1 container grape tomatoes
- 10 radishes, sliced
- 1/2 bag spring salad lettuce mix
- 1/2 cup toasted pine nuts
- 3/4 cup kalamata olives, pitted
- 1 small bunch fresh basil, finely sliced
- 1 small bunch fresh cilantro, chopped
- 1 small bunch parsley, chopped

Preparation: Prepare Marzetti Frozen Pasta™ Penne according to package directions. Toss together all vegetables and pasta. Add Marzetti® Balsamic Vinaigrette Dressing and Cardini® Caesar Dressing; toss to coat. Add fresh mozzarella (optional).



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## Balsamic Vinaigrette

Item # 84258

### Recipes

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#### Steak & Avocado Specialty Sandwiches

Recipe Category: Entrees

- 6 packets Marzetti® Balsamic Vinaigrette
- 2 lbs boneless rib-eye steak
- 1/2 cup mayonnaise
- 1 tsp Worcestershire sauce
- 1 tsp dijon mustard
- 2 small cloves garlic, smashed into a paste
- 1/2 tsp salt
- 1/2 tsp pepper
- 6 Kaiser rolls, split
- 1 1/2 oz thick parmesan shavings (12 shavings)
- 2 romaine lettuce hearts
- 2-4 tomatoes, sliced
- 2 large avocados, pitted and sliced

Preparation: Season steak with salt and pepper and put in a zipper lock bag with 2-3 packets of Marzetti® Balsamic Vinaigrette. Marinate at least 1 hour or up to 8 hours. Make Caesar Spread by combining 2 to 2-1/2 packets Marzetti® Balsamic Vinaigrette with mayonnaise, Worcestershire sauce, mustard, garlic and salt and pepper. Set aside. Grill steak and then let rest for 5-10 minutes; slice steak across the grain into 1/4-inch thick slices. Assemble Sandwiches by brushing roll with 1 teaspoon Marzetti® Balsamic Vinaigrette and grill, open-side down, until lightly toasted, 1-2 minutes. Spread 1 tablespoon Caesar Spread on each side of grilled roll. Arrange 2 romaine leaves on bottom side. Top with 2 tomato slices, 3 slices avocado, 2 parmesan shavings and about 4 ounces of grilled steak. Drizzle with additional Caesar Spread. Top with bread and serve immediately. Makes 6 sandwiches.