



Rockin Caesar Salad



Vegetable/Grain

HACCP Process Category 1

USDA Foods Recipe

Ingredients	100 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Radiatori pasta or Rotini pasta, whole grain 	3 lb				<ol style="list-style-type: none"> 1. Cook pasta until al dente. Run under cold water until cooled. CCP: Cool completely to 41° or below. 2. Mix romaine lettuce, cheeses, and pasta together. Set aside. 3. Divide the mixture in half into 2 batches. 4. Add half of the prepared dressing and croutons to each half of the lettuce mixture just before serving. CCP: Keep all ingredients refrigerated at 41° or below. CCP: Serve chilled at 41° or below for cold service.
Romaine lettuce*	10 lb				
Mozzarella cheese, light, shredded 	2 ½ lb				
Parmesan cheese, grated		2 cups			
Salad dressing, Caesar		6 ¼ cup			
Croutons, whole grain	3 lb				

					<p>Notes:</p> <ul style="list-style-type: none"> • Pasta can be cooked the day before and cooled. • Make your own croutons with leftover whole grain rolls and toast. • Works best to mix in bus tub. • Nutrients/serving calculated using Caesar Creamy Dressing by Ventura Foods
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 USDA Foods, *DOD

Serving Size	1 Serving Provides	Yield
1 ¼ cup	½ cup Dark Green vegetable and ¼ oz. eq. whole grain	100 servings; 20 lb salad prepared

Nutrients Per Serving

Calories	447	Sodium	1008 mg	Vitamin A	1029 IU
Total Fat	36.87 g	Carbohydrates	21.87 g	Vitamin C	4.80 mg
Saturated Fat	7.79 g	Dietary Fiber	3.61 g	Calcium	126 mg
Trans Fat	0 g	Protein	10.1 g	Iron	0.78mg
Cholesterol	28.7 mg	Calories from Total Fat	74.2 %	Calories from Saturated Fat	15.7 %

This recipe utilizing USDA Foods was developed by Chef Dee Dee Olson as part of a USDA Team Nutrition grant in 2014.

