Zesty Tex Mex Pasta Salad

Grain/Vegetable | **HACCP Process Category 2** | **USDA Foods Recipe**

Ingredients	100 Servings		____Servings		Directions
	Weight	Measure	Weight	Measure	
Rotini, whole grain	6 lb				1. Cook pasta in boiling water until tender. Run under cold water until cooled. CCP: Cool pasta to 41° or below. 2. Open black beans, rinse and drain well. 3. Mix the remaining ingredients together, with the exception of the chips and cheese. 4. Add the shredded cheddar cheese. 5. Just before serving crush up the chips and sprinkle on top as a garnish. Notes: • Sprinkle the top with 2 cups of black olives (optional) CCP: Store in cooler at 41° or below for cold service.
Salad dressing, French, reduced fat		14 cup			
Corn, sweet, yellow, frozen kernels		8 cup			
Black beans, canned		12 cup			
Cheese, cheddar, shredded, reduced fat		6 cup			
Onions, raw		2 cup			
Peppers, sweet, green		2 cup			
Chili powder		4 Tbsp			
Taco seasoning, reduced sodium		4 tsp			

Nacho tortilla chips, reduced fat, Frito Lay		5 cup			

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Serving Size	1 Serving Provides	Yield
½ cup	¼ oz. eq. whole grain, 1/8 cup legumes/beans, and 1/8 cup other vegetable	100 servings; 3 gallons pasta salad

Nutrients Per Serving

Calories	248	Sodium	500 mg	Vitamin A	372.8 IU
Total Fat	6.54 g	Carbohydrates	41.9 g	Vitamin C	5.82 mg
Saturated Fat	1.26 g	Dietary Fiber	5.47 g	Calcium	87.5 mg
Trans Fat	0 g	Protein	8.42 g	Iron	1.97 mg
Cholesterol	3.79 mg	Calories from Total Fat	23.8 %	Calories from Saturated Fat	4.58 %

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