



# Pasta Salad Recipe



**SHALITFOODS**  
INNOVATIVE BRANDS | CANADA | USA





# Pasta Salad Recipe

Recipe Items:	1 Portion	5 Portions
PE Pasta	#24 Scoop (40 gm)	200 gm (7 oz)
PE Corn	2 Tbsp (30 ml)	150 gm (5.2 oz)
PE Green Beans	1 Tbsp (15ml)	75 gm (2.7 oz)
Creamy Caesar Dressing	1 Tbsp (15 ml)	75 ml (2.6 fl oz)

Nutritional analysis presented contains only these ingredients

1 cm chub slice = approx. 40gm,  
1" chub slice- approx. 100gm



1. Thaw frozen products in refrigerator for a maximum 48 hrs.

Cold Service - Keep Puree Essentials food cold prior to service, below 4° C or 40° F.



2. For best results, heat the pasta mousse and stir to even consistency. Let cool to below 4° C or 40° F. Plate the #16 Scoop (59 gm) of pasta.



3. Add the 2 Tbsp (30 ml) of corn mousse on top of the pasta.



4. Using a spoon, evenly cover the salad with small mounds of the 1 Tbsp (15 ml) of green bean mousse vegetable.



5. Finish the salad with 1 Tbsp (15 ml) of creamy Caesar dressing.

Cold Service - keep Puree Essentials food temperatures cold, below 4° C or 40° F.

**Variations:** alter vegetables as desired. Replace Caesar dressing with mayonnaise if desired.

Nutrition Facts	
Valeur nutritive	
Per 1 salad (99g) / par 1 salad (99g)	
Amount	% Daily Value
Teneur	% valeur quotidienne
<b>Calories / Calories</b> 170	
<b>Fat / Lipides</b> 11g	<b>17%</b>
Saturated / satures 1.5g	
+ Trans / trans 0g	<b>8%</b>
<b>Cholesterol / Cholesterol</b> 5mg	
<b>Sodium / Sodium</b> 250mg	<b>10%</b>
<b>Carbohydrate / Glucides</b> 11g	<b>4%</b>
Fibre / Fibres less than 1g	<b>4%</b>
Sugars / Sucres 1g	
<b>Protein / Proteines</b> 4g	
Vitamin A / Vitamine A	0%
Vitamin C / Vitamine C	0%
Calcium / Calcium	2%
Iron / Fer	8%

