

**SALADS, SALAD DRESSINGS, AND RELISHES No.M 029 00**  
**ITALIAN STYLE PASTA SALAD**

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
157 cal	15 g	6 g	8 g	13 mg	380 mg	93 mg

**Ingredient**

	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
VINEGAR AND OIL DRESSING		1 qts	
BASIL,DRIED,CRUSHED	1 oz	1/4 cup 2-1/3 tbsp	
WATER	16-3/4 lbs	2 gal	
SALT	5/8 oz	1 tbsp	
OIL,SALAD	1/2 oz	1 tbsp	
MACARONI NOODLES,SHELLS,DRY	3-2/3 lbs	1 gal	
SALAMI,BEEF,CHOPPED	2 lbs		
CHEESE,PROVOLONE	2-1/8 lbs	1 qts 3-1/2 cup	
OLIVES,RIPE,PITTED,SLICED,INCL LIQUIDS	14-1/4 oz	3 cup	
CELERY,FRESH,CHOPPED	12 oz	2-7/8 cup	1 lbs
ONIONS,FRESH,CHOPPED	8 oz	1-3/8 cup	8-7/8 oz
PEPPERS,GREEN,FRESH,CHOPPED	8 oz	1-1/2 cup	9-3/4 oz
TOMATOES,FRESH,CHOPPED	2-1/2 lbs	1 qts 2-1/4 cup	2-1/2 lbs

**Method**

- 1 Prepare 1/2 recipe Vinegar and Oil Dressing, Recipe No. M 069 00. Add basil. Stir. Set aside for use in Step 4.
- 2 Add salt and salad oil to water; heat to rolling boil. Slowly add macaroni, rigatoni, rotini, or tortellini, stirring constantly or until water boils again. Cook 7 to 10 minutes or until just tender. Drain; rinse with cold water. Drain thoroughly.
- 3 Add salami, cheese, olives, celery, onions, peppers, and tomatoes to cooked pasta. Toss lightly.
- 4 Add Vinegar and Oil Dressing. Toss lightly. Cover; refrigerate at least 3 hours or until flavors are well blended. Keep refrigerated until ready to serve. CCP: Hold for service at 41 F. or lower.

**Notes**

- 1 In Step 1, 2 pounds prepared fat free Italian Salad Dressing may be used per 100 servings.