

SALSA PASTA SALAD

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
98 cal	19 g	4 g	1 g	0 mg	221 mg	18 mg

Ingredient

Weight

Measure

Issue

WATER	20-7/8 lbs	2 gal 2 qts	
SALT	5/8 oz	1 tbsp	
OIL,SALAD	1/2 oz	1 tbsp	
MACARONI NOODLES,ROTINI,DRY	3-1/8 lbs	3 qts 1-1/2 cup	
TOMATOES,FRESH,CHOPPED	4 lbs	2 qts 2 cup	4 lbs
ONIONS,FRESH,CHOPPED	4-1/4 oz	3/4 cup	4-2/3 oz
PEPPERS,JALAPENOS,CANNED,CHOPPED	2-3/8 oz	1/2 cup	
SALT	5/8 oz	1 tbsp	
SUGAR,GRANULATED	1/2 oz	1 tbsp	
CARROTS,FROZEN,SLICED	1-2/3 lbs	1 qts 2 cup	
WATER,BOILING	3-1/8 lbs	1 qts 2 cup	
PEAS,GREEN,FROZEN	2-1/4 lbs	1 qts 3 cup	
CORN,FROZEN,WHOLE KERNEL	2-1/2 lbs	1 qts 3 cup	
WATER,BOILING	1 lbs	2 cup	
CHICKPEAS	2-2/3 lbs	1 qts 1 cup	
OLIVES,RIPE,PITTED,SLICED,INCL LIQUIDS	9-1/2 oz	2 cup	

Method

- 1 Add salt and oil to water; heat to rolling boil. Slowly add rotini while stirring constantly until water boils again. Cook 10 to 12 minutes. DO NOT OVERCOOK. Drain, rinse with cold water; drain thoroughly.
- 2 Combine tomatoes, onions, peppers, salt, and sugar; mix well.
- 3 Add tomato mixture to rotini. Toss lightly but thoroughly.
- 4 Refrigerate for use in Step 8.
- 5 Add carrots to boiling water. Return to a boil; reduce heat; cover; simmer 8 to 10 minutes or until just tender.
- 6 Drain; set aside for use in Step 8.
- 7 Add peas and corn to water. Bring to a boil; reduce heat; cover; simmer 4 minutes. Drain.
- 8 Add chick peas, olives, carrots, peas, and corn to rotini mixture. 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 2, 2-3/4 quarts prepared salsa may be used.