

ORZO PASTA SALAD

Yield 100 Portions
Each Portion 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
106 kcal	9 gm	2 gm	8 gm	67.9 %	5 mg	148 mg		28 mg

Ingredients	Weight	Measure	Issue
PIMIENTOS (DICED)	1 lb	1 pt 1 c 3 tbsp 2 1/2 tsp	
PASTA, ORZO	5 lbs		
OIL, SALAD, OLIVE	1 lb 8 oz	1 pt 1 c 2 tbsp 1 1/4 tsp	
VINEGAR, WHITE	0 lbs 8 oz	15 tbsp 3/4 tsp	
JUICE, LEMON	0 lbs 8 oz	14 tbsp 2 5/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 5/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 1/4 tsp	
SPICE, BASIL, SWEET	0 lbs 1 oz	10 tbsp 1 tsp	
SPICE, OREGANO	0 lbs 1/2 oz	4 tbsp 2 1/4 tsp	
ONIONS, RED	1 lb 4 oz		
PEPPERS, GREEN	1 lb 4 oz	1 pt 1 c 12 tbsp 2 5/8 tsp	
TOMATOES	3 lbs 8 oz		
PARSLEY	4 1/2 oz	1 pt 1 tbsp 1 3/8 tsp	
BROCCOLI, FRESH	6 lbs 8 oz	2 gal 1 c 8 tbsp 1/4 tsp	
OLIVES, RIPE, SLICED	9 1/2 oz		

METHODS

- 1 In a steam jacketed kettle, bring the water to a boil. Slowly add pasta while stirring and continue stirring until the water comes back to a boil. Cook pasta 7-10 minutes until pasta is al dente, firm to the bite, not overcooked. Drain well, flush with cold water to stop cooking. Drain well.
- 2 Combine the oil with the vinegar and lemon juice. Add salt, black pepper, basil and oregano. Whisk well.
- 3 Dice the onions, green peppers and tomatoes. Add the onions, green peppers, tomatoes, pimentos, olives, broccoli and parsley. Mix well.
- 4 Add well-drained pasta to vegetable/dressing mixture and mix well. CCP: Hold for service at 36-40 F.