



United States Department of Agriculture
What's Cooking? USDA Mixing Bowl

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"Jackson Square" Pasta Salad

Makes: 50 Servings

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Ingredients	Weight	Measure
Whole wheat spaghetti	4 lbs	
Broccoli buds	8 oz	
Shoestring carrots	8 oz	
Green pepper strips	8 oz	
Red pepper strips	8 oz	
Fresh sliced mushrooms	6 oz	
Cherry tomatoes	8 oz	
Pepperoncini		1/3 cup
Granulated sugar		1 1/2 tsp
Red wine vinegar		1/2 cup
Iodized salt		1 tsp
Ground black pepper		1/2 tsp
Fresh basil		1/3 cup
Whole oregano, dried		2 tsp
Whole rosemary, dried		2 tsp
Thyme leaves, dried		2 tsp
Pure olive oil		1 1/2 cup

Directions

1. Ensure that all preparation equipment needed for this recipe is clean and sanitized. Wash hands prior to beginning preparation.
2. Cook pasta until al dente. Drain and rinse in an ice bath to cool. Drain again.
3. Slightly steam broccoli and carrots until just tender. Drain and cool in an ice bath and drain again.
4. Add all of the vegetables and the pasta in bowl to mix.
5. In a separate bowl, dissolve sugar in vinegar. Add seasonings.
6. Slowly drizzle oil into vinegar mixture, mixing until dressing is emulsified.
7. Pour dressing over pasta and vegetable mixture and mix well.
8. Maintain temperature at 40 degrees F or less for holding and serving.

My Notes

Source: Whole Grain Foodservice Recipes

