

Cranberry Harvest Pasta Salad with Veggies

A recipe for every season.

One $\frac{3}{4}$ cup
serving provides

1 oz. grains
equivalent

$\frac{1}{8}$ cup fruit

$\frac{1}{8}$ cup red/orange
vegetables

$\frac{1}{8}$ cup dark green
vegetables





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Yield: 48 servings

Serving Size: ¾ cup

Prep Time: 40 minutes

Cook Time: 13-15 minutes (pasta cook time)

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INGREDIENTS

WEIGHT

MEASURE

DIRECTIONS

Harvest Dressing* (3 cups)

Prepared balsamic dressing
Honey-Dijon mustard

3 cups
¼ cup

1. In a bowl, whisk together dressing and mustard until smooth. Place in a covered container and refrigerate until ready to use. Bring to room temperature before using as directed.

Cooked short pasta
(fusilli, penne), drained

3 lb. dry
6 qt. cooked

2. Cook pasta according to package directions until just tender. Remove from hot water and drain well. Hold.

Broccoli florets, blanched
Carrots, diced
Dried sweetened cranberries
Scallion, minced
Harvest Dressing*

1 lb. 14 oz.
2 lb. 10 oz.
15 oz.
5 oz.
3 cups

3. In a full-size, deep hotel pan, combine all ingredients except dressing. Toss gently to combine.

4. Stir in Harvest Dressing* and toss to coat evenly. Cover and refrigerate at least 2 hours before serving.
5. **To Serve:** Spoon/spoodle ¾ cup salad as a side dish.

Note: Change out vegetables to match the season.

Option: Top pasta with grilled chicken or turkey for an entrée salad.

COOLING: CCP: Cool to 70°F or lower within 2 hours and from 70°F to 40°F within 4 more hours. Place in shallow pans with a product depth of 2 inches or less and refrigerate or place shallow pans of product into ice bath, immerse pans into ice up to product level and stir frequently. Cover and label product.

SANITATION INSTRUCTIONS: Wash hands and exposed parts of arms before handling food, after handling raw foods and after any interruption that may contaminate hands. Wash, rinse and sanitize all equipment and utensils before and after use. Return all ingredients to refrigerator if preparation is interrupted. Measure all internal product temperatures with a cleaned and sanitized thermocouple or thermometer every 2 hours. Thaw frozen product properly using an FDA recommended method.

SERVING: One ¾ cup serving provides 1 oz. grains equivalent, ½ cup fruit, ½ cup red/orange vegetables, ½ cup dark green vegetables

NUTRIENTS PER SERVING:

Calories 126 kcal
Total Fat 4.49 g

Saturated Fat 0.67 g
Trans Fat 0 g

Cholesterol 0 mg
Sodium 295.94 mg

Carbohydrate 20.03 g
Dietary Fiber 2.82 g

Protein 2.31 g
Vitamin C 18.24 mg

Calcium 25.24 mg
Iron 0.72 mg

Vitamin A 739.02 RE (4337.86 IU)
4.83% Calories from Saturated Fat

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