

FRESH BOWTIE PASTA SALAD



Gordon
FOOD SERVICE STORE

Ingredients *Yield: 40 servings*

Reorder No.	Description	Amount
102881	Primo Gusto® Farfalle Pasta	2½ lbs.
793477	Kalamata Olives, pitted	2 cups
Market Item	Fresh Mozzarella Cheese Balls	16 oz.
Market Item	Assorted Cherry Tomatoes, halved	2 lbs.
671332	Red Bell Pepper, sliced	2
Market Item	Fresh Asparagus, cleaned and trimmed	1 lb.
790220	Red Onion, diced	½ cup
432050	Primo Gusto® Extra Virgin Olive Oil	4-5 Tbsp.
644481	GFS Red Wine Vinegar	2 Tbsp.
225037	Trade East® Ground Pepper	¼ tsp.
108308	GFS Salt	½ tsp.

Preparation Instructions

Wash hands. Wash all fresh, unpackaged produce under running water. Drain well. Prepare pasta to al dente. Cool pasta covered in refrigerator. In large bowl, gently incorporate kalamata olives, mozzarella, halved cherry tomatoes, sliced red bell peppers, asparagus, onion. Add olive oil and vinegar until evenly coated. Add salt and pepper to taste. Cover and refrigerate for at least two hours. CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.