



## PASTA SALADS

### Pasta Cooking Basic Recipe –

Preheat 4" pan of water in Steam N' Hold Steamer in "Fast Cook" mode for 10 minutes.

Once water is heated, add pasta to water. (1# per ½-Gallon Water). Stir well.

**Set timer as needed:**

**Spaghetti, Fettuccini** – 7 minutes

**Rotini, Bowtie** – 7 minutes

**Angel Hair** – 4 minutes

In General, the thinner the pasta the less time you cook it for.

Once cooking cycle is done, remove pasta, drain and rinse with cold water. This will stop the cooking process. Once pasta is cooled, it is ready to be tossed with your other ingredients. You can also toss lightly in vegetable oil or olive oil and hold the pasta in the cooler until needed.

**BBQ Pasta Salad**  
**N. Italian Turkey Pasta Salad**  
**Asian Pasta Salad**

**Basic Italian Pasta Salad**  
**Mexican Pasta Salad**  
**Basic Macaroni Salad**

### BBQ Pasta Salad

- 2# Bowtie Pasta
- 1½ Cup Ranch Dressing
- 1½ Cup BBQ Sauce (your special sauce!)
- 3 Cups Chopped Green Onion
- 2 Cups Shredded Cheddar Cheese
- 1½ Cups Bacon Bits (Real)
- 2 Cups Whole Kernel Corn (Canned)
- 1½ Cups Diced Red Onion

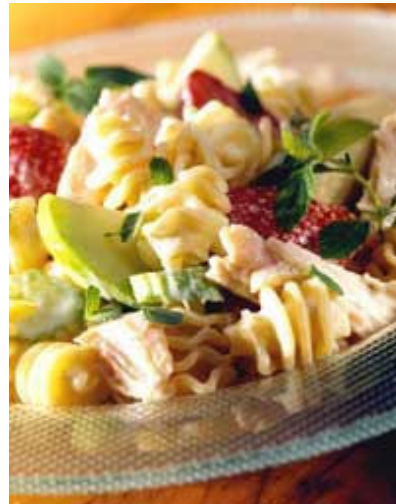


Toss all ingredients together, chill for 2 hours and serve! This is a great side dish for BBQ Ribs, Chicken, or Burgers. Also mix the Ranch and your BBQ together for your own signature house

dressing. This pasta salad can be tossed with Iceberg lettuce and topped with a grilled or Char Broiled Chicken Breast for a great looking and signature tasting salad.

## N. Italian Turkey Pasta Salad

- 2# Tri-Color Rotini
- 2½ Cups Marzetti Sweet Italian Dressing
- ½ # Diced, Roasted Turkey Breast
- ½ # Sliced Mushrooms
- 1 Cup Diced Red Onion
- ½ Cup Diced Green Pepper
- ½ Cup Diced Yellow Pepper
- ½ Cup Diced Red Pepper
- ½ Cup Diced Black Olives



Toss all ingredients together and chill for 2 hours before serving!

## Basic Italian Pasta Salad

- #2 Rotini Pasta
- 2½ Cups Italian Dressing
- 6 oz. Diced Mild Banana Peppers
- 1 Red Pepper Diced
- 1 Green Pepper Diced
- ½ Red Onion Diced
- 4 oz Pepperoni Diced or Sliced
- 4 oz Salami Diced or Sliced
- 6 oz. Mozzarella Cheese Shredded
- 3 oz. Parmesan Cheese Shredded
- 4 oz. Diced Black Olives (Green Can be substituted)



Toss all ingredients and chill 2 hours before serving!

## Mexican Pasta Salad

- 2# Bowtie Pasta
- 2 Cups Salsa (Your Choice)
- 8 oz. Colby-Jack Cheese
- ½ Cup Diced Jalapenos
- ½ lb. Ground Beef Taco Meat (Chicken can be substituted)
- ½ Cup Diced Green Onion
- ½ Cup Green Peppers
- 2 tbs. Ground Cumin
- 1 Cup Diced Fresh Cilantro



Toss all ingredients and chill 2 hours before serving!

## Asian Pasta Salad

- 2# Bowtie Pasta
- 2 Cups Teriyaki Marinade and Glaze
- 3 Cups Water Chestnuts
- 2 Cups Bamboo Shoots
- 2 Cups Broccoli Florets
- 1 Cup Diced Red Onion
- 1 Cup Diced Green Onion
- 1 Diced Red Pepper
- 1 Cup Sugar
- 8oz. Diced Chicken Breast or Thighs
- 4 Cups Chow-Mien Noodles



Combine all Ingredients with the exception of the Chow-Mien Noodles. Toss well and chill for 2 hours before serving. Add Chow-Mien Noodles as a garnish before serving to the top of the pasta salad. For a lighter salad omit chicken.

## Basic Macaroni Salad

- 2# Elbow Macaroni
- 2 Cups Mayonnaise
- 2 Cups Sweet Pickle Relish
- 4 Cups Diced Hard Boiled Eggs
- 1 Cup Diced Onion
- 1 Cup Diced Green Pepper
- ¼ Cup Yellow Mustard
- Salt and Pepper to taste



Toss all ingredients and chill 2 hours before serving. Experiment with a signature salad by adding Cheeses, Olives, Honey Mustard instead of Yellow Mustard. Other additions could be Peas or Broccoli and Cheese Cubes for your own signature salad.

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