

**UC Davis Dining Services
STANDARDIZED RECIPE FORM**

Recipe Name: Vegan Mediterranean Pasta Salad

Special Equipment: 40lb Steam Jacketed Kettle, food processor, 5 gallon hotel pans, 2 gallon large bowl

Total Yield (Portions): 200

Total Yield (Weight): 77.25 pasta w/ veggies
aprox 7lbs of dressing = about 85lbs total wt

Portion size: 1 ½ cups

Portion Utensils: No. 3 Scoop

Cooking Temperature: Boiling water (212F)

Cooking Time: 6-9 mins depending on pasta

Ingredients:	Amounts:			Preparation Instruction Steps:
	Volume	Weight	Count	
Rotini Pasta (tri-color)		16.5lbs		1. Using a steam jacketed kettle, boil pasta for about 6-9mins until just tender. Drain, rinse with cool water, then divide into 4 equal parts and place into 2 hotel pans. Chill in refrigerator below 40F until ready to use.
Garbanzo Beans (Canned)		15lbs		2. Drain and rinse canned garbanzo beans. Divide into 2 equal parts and place into the 2 hotel pans.
Artichoke hearts (quarters packed in water)		10lbs		3. Drain artichoke hearts from water and divide into 2 equal parts and place into the 2 hotel pans
Zucchini		8.75lbs		4. First, slice each zucchini lengthwise twice. Next, using a food processor, thinly slice all zucchinis. Last divide into 2 equal part and add to the hotel pans
Cherry Tomatoes		18.25lbs		5. Cut into halves and divide into 2 equal parts and add to hotel pans. Measures after tomatoes have been halved.
Red Onion		5.5lbs		6. Using a food processor dice onions. Measure, divide into 2 equal parts and add to hotel pans.
Kalamata Olives		2.5lbs		7. Coarsely chop olives using food processor, ensuring all are free of pits. Divide into 2 equal parts and add to hotel pans.
Fresh Parsley		.75lbs		8. Chop using a food processor. Measure, divide into 2 equal parts and add to hotel pans. Mix gently to combine all

				ingredients. Set hotel pans aside in refrigerator to chill until dressing is prepared.
Red Wine Vinegar	6 cups			9. To make dressing, add red wine vinegar to a large separate bowl at least 2 gallons in size.
Extra Virgin Olive Oil	6 cups			10. Measure. Add to the bowl.
Nutritional Yeast Flakes	2 cup			11. Measure. Add to the bowl.
Minced Garlic	1 ¼ cup + 2TBS			12. Measure. Add to the bowl.
Dijon Mustard	1 ¼ cup + 2TBS			13. Measure. Add to bowl.
Dried Basil	½ cup + 1 tsp			14. Measure. Add to bowl.
Dried Oregano	½ cup + 1 tsp			15. Measure. Add to bowl.
Crushed Red Pepper Flakes	¼ cup + 1TBS + 1 ½ tsp			16. Measure. Add to bowl.
Sea Salt	¼ cup + 1TBS + 1 ½ tsp			17. Measure. Add to bowl.
Freshly Ground Black Pepper	2 TBS + 2 ¼ tsp			18. Measure. Add to bowl. Wisk all ingredients together to make salad dressing. Pour ½ into each hotel pan.

Recommended to precook pasta and make dressing and chill both prior to preparing this entrée, possibly the night before. Chopping vegetables, assembling, and mixing pasta salad together can be done same day it will be served. Store mixed pasta salad covered in refrigerator below 40 F for at least 30 mins to chill before serving to allow flavors to combine. Serving size equals 1 heaping No. 3 scoop.

