***NR#29 GREEN VEGETABLE PASTA SALAD***

***Recipe Courtesy of Delish***

***Serving Size and Ingredients: 1 cup***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 33 1/3 oz  | 66 2/3 oz | 133 1/3 oz | Macaroni, elbow |
| 12 ½ cups | 25 c | 50c | Fresh spinach |
| 4 1/8 cups | 8 1/3c  | 16 2/3c | Frozen green peas |
| 8 1/3  | 16 2/3 | 33 1/3 | Cucumbers, small |
| 2 1/8 cups | 4 1/8c  | 8 1/3c  | Freshly chopped herbs, such as parsley, basil, or cilantro |
| 8 1/3  | 16 2/3  | 33 1/3 | Jalapenos |
| 8 1/3 tsp  | 16 2/3 tsp  | 33 1/3 tsp | Lemon zest |
| 1 1/8 cups | 2 1/8c  | 4 1/8 cups | Toasted hulled pumpkin seeds |
| 4 1/8 | 8 1/3 | 16 2/3 | avocado |
| 12 ½ TBSP | 25 TBSP  | 50 tsp | Lemon Juice |
| 2 1/8  | 4 1/8  | 8 1/3  | Medium shallot, minced |
| 4 1/8 tsp | 8 1/3 tsp | 16 2/3 tsp | Agave nectar |
| 1 1/3c  | 2 3/4c  | 5 1/2c | Olive oil |
| To taste  | To taste | To taste  | Ground black pepper |
| To taste | To taste | To taste | Red pepper flakes |
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***Instructions:***

1. In a large pot of salted boiling water, cook pasta until al dente. Drain pasta in a colander, then run under cold water to stop cooking and rinse off starches. Set aside to drain while you make the dressing.
2. Make dressing: in a medium bowl, whisk together lemon juice, shallot, and agave. Whisking constantly, slowly drizzle in olive oil until mixture is emulsified. Season with salt and pepper.
3. In a large bowl, combine pasta, spinach, peas , cucumbers, herbs, jalapenos, and lemon zest. Toss for 1 to 2 minutes, until spinach has reduced in volume and becomes slightly wilted. Add avocado and pumpkin seeds and toss gently until just combined.
4. Season to taste pepper, and crushed red pepper flakes.

***NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation. Cook eggs served immediately, fish, shellfish, beef, lamb, veal, pork, corn beef and ham to an internal temperature of 145 degrees for 15 seconds; ground meat, ground fish, meat mixtures and eggs cooked and held for service to 155 degrees for 15 seconds; chicken, turkey, soups, stews, dressing, casseroles, mixed dishes, stuffed meat, stuffed poultry, stuffed fish, stuffed pasta and leftovers to 165 degrees for 15 seconds; all other food items should be cooked to 140 degrees for 15 seconds. All hot food should be held at 140 degrees F or hotter until service.***