



TEAM FOUR
FOOD SERVICE



BLT Pasta Salad with Yogurt Dressing

Ingredients:

3.5 pounds Spinach, baby
3.5 pounds Penne, pasta, dry
4.5 pounds Cherry Tomatoes, fresh, halved
1 pound Cheese, shredded
25 ounces Bacon, cooked, LS
37 ounces Dannon® Lowfat Plain Yogurt
8.5 ounces Mayonnaise, RF, LS
4 ounces Vinegar, white
2 Tablespoons Dill, dried
1 Tablespoon Garlic, granulated
1 Tablespoon Onion, granulated
1 Teaspoon Black Pepper, ground
1.5 Teaspoons Salt, kosher

Directions:

1. Cook pasta according to directions and cool.
2. CCP: Cool from 135 to 70 within two hours and cool from 70-below 41 in four hours.
3. Mix Dannon® Lowfat Plain Yogurt through salt together in a large mixing bowl. Let sit overnight to maximize flavor and thicken slightly.
4. To assemble add: 1/2 cup cooked pasta, 1/2 cup baby spinach, 1/4 cup cherry tomatoes, 0.25 ounces cheese, 0.5-ounce cooked bacon to a boat or bowl.
5. Serve with 1 ounce of salad dressing drizzled on top or on the side.
6. CCP: Hold cold, below 41 degrees.

Recipe notes: Dressing makes 50 ounces of dressing.

Optional serving style is to mix salad ingredients in a large bowl with dressing and serve immediately.

Recipe and photo courtesy of Danone