

LEMON GARLIC PASTA BASE

Our Lemon Garlic Pasta Base is the start of something delicious. Al dente bowtie pasta is tossed in a lemony, white wine vinegar dressing. Visit www.mrsgerrys.com for recipe ideas or Make It Your Own by adding your own combination of fresh vegetables, cheese and protein.

GARDEN PASTA SALAD

- 1 - 4 lb. container *Mrs. Gerry's Lemon Garlic Pasta Base*
- 4 cups cauliflower florets
- 4 cups broccoli florets
- 4 cups baby carrots

Put all ingredients into a large mixing bowl. Mix gently to combine. Chill to 33° to 39°F before serving. Once mixed, recommended shelf life is 72 hours. Makes about 6.25 lbs. of salad.

PIZZA PASTA SALAD

- 1 - 4 lb. container *Mrs. Gerry's Lemon Garlic Pasta Base*
- 3 cups diced fresh tomatoes
- 1 cup sliced green onions
- 3 cups diced Cheddar cheese
- 1 cup sliced or diced pepperoni
- 1 cup shredded Parmesan cheese
- 2 tsp. dried oregano leaves
- 2 cups salad croutons, optional

Put all ingredients into a large mixing bowl. Mix gently to combine. Chill to 33° to 39°F before serving. Once mixed, recommended shelf life is 72 hours. Makes about 6.25 lbs. of salad.

CHICKEN & SWISS PASTA SALAD

- 1 - 4 lb. container *Mrs. Gerry's Lemon Garlic Pasta Base*
- 5 cups diced cooked chicken
- 2 cups Swiss cheese, cut into julienne strips
- 1 cup sliced carrots
- 1 cup sliced celery
- 1 cup sliced green onions
- 1 cup diced green bell pepper
- 1 cup diced red bell pepper

Put all ingredients into a large mixing bowl. Mix gently to combine. Chill to 33° to 39°F before serving. Once mixed, recommended shelf life is 72 hours. Makes about 7 lbs. of salad.

SPINACH PASTA SALAD

- 1 - 4 lb. container *Mrs. Gerry's Lemon Garlic Pasta Base*
- 1 ½ cups shredded Parmesan cheese
- 1 cup pine nuts
- 6 oz. clean fresh baby spinach leaves
- 1 cup bacon bits, optional

Put all ingredients into a large mixing bowl. Mix gently to combine. Chill to 33° to 39°F before serving. Once mixed, recommended shelf life is 72 hours. Makes about 5.25 lbs of salad (without bacon bits).

KALE & TOMATO PASTA SALAD

- 1 - 4 lb. container *Mrs. Gerry's Lemon Garlic Pasta Base*
- 5 cups diced fresh tomatoes
- 4 cups fresh kale, large stems removed, torn into small pieces
- 1 cup sliced green onions
- 2 tbsp. coarsely cracked black pepper
- 2 tsp. dried basil leaves

Put all ingredients into a large mixing bowl. Mix gently to combine. Chill to 33° to 39°F before serving. Once mixed, recommended shelf life is 72 hours. Makes about 5.75 lbs. of salad.

THAI PASTA SALAD WITH PEANUTS

- 1 - 4 lb. container *Mrs. Gerry's Lemon Garlic Pasta Base*
- 1 tbsp. light soy sauce
- 1 tbsp. sugar
- 4 cups fresh sugar snap peas
- 1 cup diced red bell pepper
- 2 cups salted party peanuts
- 1 tbsp. crushed red hot pepper flakes

Drain Mrs. Gerry's Lemon Garlic Pasta Base; discard dressing. In a small bowl, mix the light soy sauce and sugar until sugar is dissolved. Put all ingredients into a large mixing bowl, and mix gently to combine. Chill to 33° to 39°F before serving. Once mixed, recommended shelf life is 72 hours. Makes approximately 5.5 lbs. of salad.

