

Penne Pesto Pasta Salad for the Salad Bar - 50, 1 cup servings



General Information

Recipe #	Category	Source
1817523	Lunch Entree	Local

Copied From
Penne Pesto Pasta Salad
for the Salad Bar -
Original Recipe 16, 4
ounce servings

Ingredients

Name	Quantity	+	Quantity 2
Pasta, Penne, 100% Whole Grain, 2/10#, Barilla, 1000013339	3 lbs. Dry		
Chickpeas (garbanzo beans, bengal gram), mature seeds, canned, drained solids	3 lbs., 2 oz.		
Cheese, parmesan, shredded	1 lbs., 9 oz.		
Tomatoes, red, ripe, raw, year round average	1 lbs.		
Cucumber, peeled, raw	1 lbs.		
Peppers, sweet, red, raw	1 lbs. diced		
Green Market Pesto, Original 1.5 Cup Recipe - 12 ounces	1 pt., 1 c.		
Microgreens, Pea shoots, Farmbox	4 oz.		
Basil, fresh, raw, Charlie's Produce	2 oz.		
Parsley, fresh, Italian and Curly, Charlie's Produce	2 oz.		
Garlic, minced, shelf stable, USF # 1449453	1 oz.		
Oil, Olive, Extra Virgin, USF # 1491896	8 oz.		
Cheese, mexican, queso cotija	8 oz.		
Juice, Lemon, Bottle, Shelf Stable, US Foods #577148	4 oz.		
Salt, Kosher, Fine Ground, 12/3#, USF # 4999470	1 tsp.		
Spices, pepper, black, ground, US Foods # 760785	½ tsp.		
Spices, red pepper, crushed, 6/12oz, Monarch, 203885	¼ tsp.		

Pasta Salad for Salad Bar

Serving Size	Yield
1 cup	50.00

CENTRAL KITCHEN

This recipe ships from the central kitchen in 1 servings per 4" hotel pan. Partial 4" hotel pans are rounded up to the nearest Whole.

Nutrition Facts

Serving Size 1 cup (113 gm)

Amount Per Serving	
Calories	245.400
% Daily Value*	
Total Fat 11.298 gm	17.381%
Saturated Fat 3.974 gm	19.868%
Trans Fat 0.000* gm	
Cholesterol 14.742 mg	4.914%
Sodium 413.053 mg	17.211%
Total Carbohydrate 27.575 gm	9.192%
Dietary Fiber 5.593 gm	22.371%
Total Sugars 2.542 gm	
Includes 0.000* gm of Added Sugars	
Protein 12.405 gm	24.81%
Vitamin A, RAE N/A* mcg	
Vitamin C 14.859* mg	24.764%
Vitamin D 0.094* mcg	0.468%
Calcium 242.898* mg	24.29%
Iron 1.506 mg	8.369%
Potassium 251.073 mg	5.342%
Saturated Fat % of Calories	14.573 %

* Indicates missing Nutrient Information.
^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.

Meal Components

Component	Measurement
Meat/Meat Alternates	1.25 oz
Whole Grain-Rich	1 oz

Preparation Instructions

Pasta Salad Procedure

In a large mixing bowl, combine the cooked and cooled pasta with the cooked and cooled chickpeas.

Add the shredded Parmesan cheese, diced tomatoes, cucumber, and bell peppers.

Toss well to coat all ingredients evenly with the pesto.

Serve chilled. Store leftovers covered and refrigerated.

Follow the sub-recipe for the herb pesto and add the desired amount to the mixture:

In a food processor, combine the first four ingredients and pulse for 15 to 30 seconds to combine .

Add the olive oil and pulse for 30 seconds, scrape down the sides of the food processor and add the cheese, lemon juice, salt and spices. Pulse for thirty seconds longer to combine all of the ingredients.

Taste the pesto, make adjustments to the amount of lemon, salt, chile and pepper to your liking.

The pesto will hold in an air tight container for up to 7 days.

Dates

Last Updated	Created
07-23-2025	06-19-2025

Other Vegetables0.125 cups

Allergens

Milk

Wheat

Added Sugar Limitations ⓘ

Not applicable.

Vendors

Barilla 🇺🇸

Edit Recipe