

8 LAYER PASTA SALAD



Gordon[®]
FOOD SERVICE STORE

Ingredients *Yield: 8 servings*

Reorder No.	Description	Amount
424307	Kosher Salt	
102881	Primo Gusto® Farfalle Bowtie Pasta	8 oz.
499951	Broccoli Stalks, cut into florets	2
577552	Mayonnaise	½ cup
245570	Buttermilk	½ cup
Market item:	Fresh chives, chopped	¼ cup, plus 1 Tbsp.
673662	Fresh Parsely, chopped	¼ cup
570095	Lime, juiced	1
225037	Trade East® Regular Ground Black Pepper	to taste
764532	Avocado, diced	2
538531	GFS® Hickory-Smoked Ham Steaks	2 cups
676594	GFS Sharp Cheddar Cheese	8 oz.
264170	Romaine Lettuce, sliced	1 small head
962222	Tomatoes, diced	2
790220	Red Onion, diced	1 large

Preparation Instructions

Wash hands.

Bring a large pot of salted water to a boil. Add the pasta and cook until al dente. Add the broccoli during the last 4 minutes of cooking. Drain the pasta and broccoli and rinse under cool water. Remove the broccoli and pat dry.

Whisk the mayonnaise, buttermilk, ¼ cup of chives, parsley, half of the lime juice, ¼ teaspoon salt, and pepper to taste. Toss the pasta and a few tablespoons of the dressing in a medium bowl.

Assemble the salad: Toss the avocados with the remaining lime juice in a large glass serving bowl (or trifle bowl) and season with salt; arrange in an even layer. Next, add layers of ham, broccoli, pasta, cheese, lettuce and tomatoes. Drizzle some of the remaining dressing on top and sprinkle with the remaining 1 tablespoon chives, or cover and refrigerate the salad and dressing separately up to 6 hours.