



Product Description

[click here for
Nutrition Information](#)

[click here for
Recipe Collection](#)

Royal Caesar Dressing

Item # 80508



Product Description:

Robust and impressive, creamy version of this American classic that is rich with aged Parmesan cheese and just a hint of anchovy, blended with soybean oil, eggs, cider vinegar, garlic, onion, lemon juice, black pepper and worcestershire sauce. Toss with Romaine lettuce and croutons for a green salad fit for a King, top a simple hamburger, or blend with cold pasta, shrimp and green peppers for a delicious alternative.

Item UPC:	00070200805088
Case GTIN:	10070200805085
Pack:	4
Size:	1 Gallon
Shelf Life:	4 Months
Package Format:	Poly Bottle
Storage:	Store in a cool, dry place between 35°F and 80°F. Do Not Freeze.
Servings Per Case:	About 512
Product Preparation:	Ready to use

Additional Pack/Sizes: 82000 - 60/1.5 oz pouch

Date Last Refreshed: 01/24/13

The information shown here may vary from the information on product currently in distribution. Keep in mind that ingredients, formulas, and labeling regulations may change, so nutrition information may also change. For the most accurate information for a particular product, please refer to the nutrition and ingredient information on the product package.



[click here for
Product Description](#)

[Nutrition Information](#)

[click here for
Recipe Collection](#)

Royal Caesar Dressing

Item # 80508

INGREDIENTS:

SOYBEAN OIL, WATER, PARMESAN CHEESE (PART-SKIM MILK, CHEESE CULTURE, SALT, ENZYMES), CORN CIDER VINEGAR, SALT, DISTILLED VINEGAR, SUGAR, EGG YOLK, GARLIC*, LEMON JUICE CONCENTRATE, SPICE, CITRIC ACID, MUSTARD SEED, XANTHAN GUM, MONOSODIUM GLUTAMATE, ANCHOVIES, ONION*, NATURAL FLAVOR, POLYSORBATE 60, SODIUM BENZOATE ADDED AS PRESERVATIVE, SOY FLOUR, CORN SYRUP, MOLASSES, CARAMEL COLOR, TAMARIND, CALCIUM DISODIUM EDTA ADDED TO PROTECT FLAVOR, DISODIUM GUANYLATE, DISODIUM INOSINATE. *DEHYDRATED

CONTAINS: EGG, ANCHOVIES, MILK, SOY

Nutrition Facts

Serving Size 2 Tbsp. (30 g)
Servings Per Container about 128

Amount Per Serving

Calories 120 **Calories from Fat** 120

% Daily Value*

Total Fat	13 g	20 %
Saturated Fat	2 g	10 %
Trans Fat	0 g	
Cholesterol	5 mg	2 %
Sodium	280 mg	12 %
Total Carb.	1 g	0 %
Dietary Fiber	0 g	0 %
Sugars	1 g	
Protein	1 g	

o Vitamin A 0 % o Vitamin C 0 % o Calcium 0 % o Iron 0 %

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Fiber		25g	30g

Calories per gram: Fat 9 • Carbohydrates 4 • Protein 4

Other Nutrition Info:
Gluten Free



[click here for
Product Description](#)

[click here for
Nutrition Information](#)

[Recipe Collection](#)

Royal Caesar Dressing

Item # 80508

Recipes

Chicken Caesar Salad

Recipe Category: Salads

- 2 New York™ Frozen Hearth-Baked Crispy Breadsticks
- 2 oz. Marzetti® Royal Caesar Dressing
- 1/2 cup Marzetti® Caesar Croutons
- 6 oz. Romaine blend salad mix
- 1 Chicken breast
- 1/4 cup Diced tomato
- 1/2 oz. Grated parmesan cheese

Preparation: Place salad mix, Marzetti Caesar Croutons and Marzetti Royal Caesar Dressing into stainless steel mixing bowl. Toss ingredients together. Place mix on plate, sprinkle diced tomato and Parmesan on top. Julienne chicken breast into 1/2" strips. Place on top. Serve with New York Breadsticks.



[click here for
Product Description](#)

[click here for
Nutrition Information](#)

[Recipe Collection](#)

Royal Caesar Dressing

Item # 80508

Recipes

Southwestern Caesar Salad

Recipe Category: Salads

- 1 cup Marzetti® Royal Caesar Dressing
- 1 head romaine, torn into bite size pieces
- 1 red bell pepper, roasted and julienne
- 1 green bell pepper, roasted and julienne
- 1 yellow bell pepper, roasted and julienne
- 1 jicama, julienne
- 1/2 cup corn, canned/frozen
- 2 tsp. cilantro

Preparation: Toss romaine with dressing. Garnish with roasted peppers, jicama, corn and cilantro.



[click here for
Product Description](#)

[click here for
Nutrition Information](#)

[Recipe Collection](#)

Royal Caesar Dressing

Item # 80508

Recipes

Caesar Potato Salad

Recipe Category: Salads

- 1/2 cup Marzetti® Royal Caesar Dressing
- 2 lb. red bliss potatoes, cooked and cubed
- 1/2 cup onions, diced
- 1/8 cup celery, diced
- 2 tsp. parsley

Preparation: Combine all ingredients in large bowl. Season with salt and cracked black pepper. Chill and serve.



[click here for
Product Description](#)

[click here for
Nutrition Information](#)

[Recipe Collection](#)

Royal Caesar Dressing

Item # 80508

Recipes

Chicken Caesar Pasta Salad

Recipe Category: Salads

Yields: 20

- 3 lb. bag Marzetti Frozen Pasta™ Rotini - Tri-Color
- 2 cups Marzetti® Royal Caesar Dressing
- 18 oz. (4 cups) pre-cooked chicken breast, cubed
- 1-1/2 cups sliced green onions
- 1 cup chopped sweet red peppers
- 1 cup chopped sweet yellow peppers
- 1/2 cup sliced black olives
- 1/4 cup shredded Parmesan cheese (optional)
- 1 small can anchovies, drained (optional)
- 1 lemon, sliced (optional)
- 1 head romaine lettuce

Preparation: Put frozen pre-cooked pasta in large colander. Run hot tap water over top of frozen pasta, and then rinse with cold water. Drain. In an extra-large bowl combine pasta, chicken, onions, peppers and olives. Drizzle Marzetti Royal Caesar Dressing over pasta mixture and toss gently to coat. Arrange romaine lettuce leaves on a large serving platter. Place pasta salad on top of lettuce leaves. Sprinkle with Parmesan cheese. Garnish edges with anchovies and lemon slices.



[click here for
Product Description](#)

[click here for
Nutrition Information](#)

[Recipe Collection](#)

Royal Caesar Dressing

Item # 80508

Recipes

Tortellini Caesar Salad

Recipe Category: Salads

- 2 lbs. Marzetti Frozen Pasta™ Tortellini Cheese - Plain
- 1 cup Marzetti® Large Cut Garlic & Butter Croutons
- 3/4 cup Marzetti® Royal Caesar Dressing
- 1- 10 ounce package ready-to-use romaine lettuce
- 1/3 cup shredded Parmesan cheese
- 1 cup halved cherry or grape tomatoes

Preparation: Drop Marzetti Frozen Precooked Cheese Tortellini into boiling water for 2 to 3 minutes or until heated through. Rinse in cold water; drain well. In a large bowl combine tortellini, romaine, Marzetti Royal Caesar Dressing and Parmesan cheese; toss to coat. Gently stir in tomatoes and Marzetti Marge Cut Garlic & Butter Croutons.