

Cornell Cooperative Extension | Schoharie and Otsego Counties

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Pasta Salad with Ham

Ingredients:

½ cup celery, chopped ½ green or red pepper, chopped 1 cucumber, cubed or sliced 1 medium tomato, chopped 1 medium carrot, thinly sliced

³/₄ cup garbanzo beans, canned, drained ½ cup reduced fat cheddar cheese, shredded

4 ounces cooked ham, cubed

½ cup Italian dressing, lite

Makes 4 servings - 28% calories from fat

Nutri Serving Size			
Servings Per			
Amount Per Ser	rving		
Calories 320	Cal	ories fron	n Fat 90
		% Da	ily Value
Total Fat 10g			15%
Saturated Fat 3g			15%
Trans Fat	0g		
Cholesterol 25mg			8%
Sodium 900mg			38%
Total Carbo	hydrate	42g	14%
Dietary Fiber 6g			24%
Sugars 60			
Protein 16g			
- rotom rog			
Vitamin A 80	1% •	Vitamin (50%
Calcium 25%	6 •	Iron 15%	
*Percent Daily V	alues are ba	sed on a 2,6	000 calori
diet. Your daily v			lower
depending on yo	ur calorie ne Calories:	eds: 2.000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300 mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydra	300g	375g	
Dietary Fiber		25o	30a

Instructions:

- 1. Cook pasta according to package directions.
- 2. In large bowl, combine pasta, celery, green pepper, cucumber, tomato, carrot, garbanzo beans, cheese, and ham. Stirring gently to mix.
- 3. Add salad dressing at this time and toss, reserving 2 Tablespoons dressing until serving time to refresh the salad. Let chill at least one hour before serving.

Notes:

- May substitute meat of your choice. Meat may also be omitted.
- May substitute dressing of your choice in place of the lite Italian dressing.



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