Rotini Tango with a Twist

Makes: 50 servings

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Ingredients	Weight	Measure
Olive oil		1 cup
Red wine vinegar		1/2 cup
Fresh parsley		1 cup
Onion, chopped		1 cup
Fresh garlic		2 Tbsp
Fresh Red Bell Pepper, seeded and quartered		1 cup
Fresh Tomato, seeded, chopped		1 cup
Fresh oregano		2 Tbsp
Paprika		2 Tbsp
Bay leaf		2 tsp
Kosher salt		2 tsp
Black pepper, ground		2 tsp
Whole Grain Rotini Pasta	3 pounds	
Fresh baby spinach, julienne sliced		1 cup
Fresh tri colored bell pepper, diced		2 cups

Directions

1. Cook whole grain rotini pasta, drain and chill.
2. For 50 servings, place pasta in a black full size (12 ¾ in X 20 7/8 in X 2 in deep) food pan. For 6 servings, place pasta in a black 1/9th size (4 ¼ in X 6 15/16 in X 4 in deep) food pan.
3. Add spinach and tri-color pepper mix (red, yellow and orange peppers).
4. To prepare Tango sauce, place the first 12 ingredients in a food processor and puree.
5. Add tango sauce to the pasta mixture, gently stirring until sauce lightly coats all ingredients. Chill and serve.