



RANCH MACARONI AND CHEESE SALAD



QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- Creamy consistency
- Full taste with less fat content



15



easy

INGREDIENTS FOR 10 PORTIONS

250 g	QimiQ Classic
380 g	Cavatappi pasta
45 g	Olive oil extra virgin
100 g	Canola oil
100 g	Buttermilk
25 g	Ranch seasoning blend
50 g	White balsamic vinegar
7 g	Dijon mustard
85 g	Yellow summer squash
85 g	Courgette(s)
75 g	Sugar peas
35 g	Sweet peppadew, drained, diced
95 g	Cured ham, julienne
175 g	Excalibur English Cheddar Cheese, grated
	Salt
	Black pepper, ground

METHOD

1. Cook the pasta, drain and set aside.
2. Place the QimiQ Classic, olive oil, canola oil, butter milk, ranch spice blend, vinegar, mustard into the Vita mixer. Blend until a good emulsion is reached.
3. Grill the squash and zucchini, allow to cool and cut into strips.
4. Mix all the ingredients with the pasta and chill until needed.