

STIR IN OR SPRINKLE ON

FLAVOUR SHAKE

ranch

BLT PASTA SALAD



the source
BULK FOODS

RANCH BLT PASTA SALAD

SERVES 6

INGREDIENTS

500g tri grain fusilli pasta
200g streaky bacon, diced and cooked
2 spring onions, finely sliced
120g baby rocket
300g cherry tomatoes medley, halved

DRESSING

250mL mayonnaise
80g milk
3 tbs Ranch Flavour Shake
4 tsp Dijon mustard

METHOD

Cook the pasta according to instructions, then drain and let cool.

In a frying pan, cook the diced streaky bacon until crispy. Remove from the pan and drain on paper towel.

In a separate bowl, whisk together the mayonnaise, milk, Ranch Flavour Shake and dijon mustard to prepare the dressing.

In a large mixing bowl, combine the cooked pasta, baby rocket, spring onions, crispy bacon and cherry tomatoes.

Drizzle the prepared dressing over the salad and toss to combine thoroughly.

Serve immediately or refrigerate until ready to serve.

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POTATO BAKE



the source
BULK FOODS

RANCH POTATO BAKE

SERVES 6

INGREDIENTS

1 kg Sebago potatoes, sliced thinly
3 tbsp Ranch Flavour Shake
160mL milk
180mL thickened cream
80mL mayonnaise, preferably whole egg
2 tsp Australian garlic granules
¾ tsp fine Celtic salt
¼ tsp ground black pepper
300g cheddar cheese, grated
2 tbs tamari
1 tbs rice vinegar
1 tsp maple syrup

METHOD

Preheat oven to 180°C. Lightly grease a baking dish.

Arrange a layer of sliced potatoes in prepared dish. Sprinkle with a portion of grated cheese. Repeat layering with the remaining potatoes and cheese.

In a mixing bowl, combine the Ranch Flavour Shake, milk, cream, mayonnaise, garlic granules, salt and pepper. Mix well.

Pour the creamy mixture evenly over the layered potatoes. Finish with an additional layer of grated cheese on top.

Bake in the oven for 60 minutes or until the potatoes are tender and the top is golden brown and bubbly.

Allow to cool slightly before serving.

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