

Pasta-salad seasoning

FOOD-039 / REV A / 2026.09.01

Season the dressing enough to survive chilling, then reassess after the pasta absorbs it. New savory vinaigrette baseline; no sugar required.

STATUS	Recovered/Partial
CLASSIFICATION	FOOD
MATERIAL	KITCHEN / RECIPE
DISPOSITION	PUBLIC / RECOVERED/PARTIAL
CATEGORY	Cooking
RECORD TYPE	recipe

TECHNICAL NOTES

Season the dressing enough to survive chilling, then reassess after the pasta absorbs it.

GOAL

Run the first test described in this guide and record the result for pasta-salad seasoning.

A RECIPE TO MAKE / ADDED TO THIS RECORD

A full pasta salad built around the recorded oil, vinegar and Italian-seasoning dressing.

Added 2026-09-15. Separate from the original notes; not a claim of a tested batch.

TANGY ITALIAN-STYLE PASTA SALAD

Adapted from FOOD-039's existing measured method; vegetables and seasoning amounts are newly specified to replace the placeholder ingredient field.

YIELD	8 side servings
PREP / WAIT	20 minutes, plus 1 hour chilling
COOK	10-12 minutes, or pasta package time

RECIPE INGREDIENTS

- 1 lb dry short pasta, such as rotini
 - 1 tbsp fine salt for the pasta water
 - 1/3 cup olive oil
 - 3 tbsp red-wine vinegar
 - 1 tsp Dijon mustard
 - 1 tsp Italian seasoning
 - 1/2 tsp garlic powder
 - 1/4 tsp black pepper
 - 1/4 tsp fine salt for the dressing, plus more to taste
 - 1 cup diced cucumber
 - 1 cup diced bell pepper
 - 1/2 cup cubed or crumbled cheese (optional)
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RECIPE METHOD

1. Bring a large pot of water to a boil, add the 1 tbsp salt, and cook pasta until just tender according to its package.
 2. Drain, rinse briefly with cool water for this cold salad, and drain thoroughly so water does not dilute the dressing.
 3. Whisk oil, vinegar, mustard, Italian seasoning, garlic powder, pepper and the 1/4 tsp dressing salt.
 4. Toss pasta with dressing, cucumber, pepper and optional cheese. Refrigerate 30-60 minutes; toss again and taste before adding more salt.
 5. Serve chilled. If the pasta has absorbed the dressing, loosen a portion with 1-2 tsp water or vinegar to taste.
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RECIPE NOTES & STORAGE

- Preserves FOOD-039's one-pound pasta and dressing formula. The two cups of vegetables are now specified as a practical example.
 - Refrigerate promptly at 40°F or below and use within 3-4 days.
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RECIPE BASIS & REFERENCES

FOOD-039 source record

<https://u225x.com/record/FOOD-039>

FoodSafety.gov: cold food storage chart

<https://akaproducts.fda.gov/food-safety-charts/cold-food-storage-charts>

FDA: storing food safely

<https://www.fda.gov/consumers/consumer-updates/are-you-storing-food-safely>

ORIGINAL RECORD / RETAINED NOTES

SOURCE STATE

New recipe or technique reference; not a recovered exact recipe

PREPARATION / NOTES

New savory vinaigrette baseline; no sugar required.

INGREDIENTS

- Exact quantities were not preserved in the manifest entry; add the recovered batch sheet when available.

METHOD / STEPS

1. For 1 lb dry pasta, cook in salted water until just tender, drain and cool according to the salad style.
2. Whisk 1/3 cup olive oil, 3 tablespoons red-wine vinegar, 1 teaspoon Dijon mustard, 1 teaspoon Italian seasoning, 1/2 teaspoon garlic powder and black pepper; add salt cautiously.
3. Toss with pasta and about 2 cups chopped vegetables. Chill, then taste after 30-60 minutes.
4. Adjust acidity, salt and dressing a little at a time; add cheese or other salty ingredients before the final salt adjustment.

THINGS TO WATCH FOR

Dry pasta absorbs dressing. Strong onion and raw garlic intensify during storage. Keep perishable salad refrigerated and use clean utensils.

FIRST TEST / WHAT TO RECORD

The chilled pasta tastes seasoned throughout rather than only on its surface.

RESULT / WHERE THIS STANDS

The chilled pasta tastes seasoned throughout rather than only on its surface.

TROUBLESHOOTING

- Dry pasta absorbs dressing. Strong onion and raw garlic intensify during storage. Keep perishable salad refrigerated and use clean utensils.

SAFETY / LIMITATIONS

- Treat this as a public recipe note, not a substitute for current food-safety guidance.

SPECIFICATION

TYPE	Kitchen / recipe
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SOURCE	Recovered notes and content manifest
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VALIDATION	Next test should record batch, temperature, time, and result
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FOCUS	Batch size, heat path, center doneness, and texture
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DEVELOPMENT HISTORY

2026.09.01 / Rev A

Imported as an independent manifest record; public copy keeps uncertainty visible.

REFERENCE NOTES

USDA food handling

(<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/steps-keep-food-safe>).

HOW-TO SOURCES

USDA food handling

<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/steps-keep-food-safe>

RELEASED MATERIAL / SOURCE LINKS

food-039-public-summary.txt

PUBLIC SUMMARY / RECOVERED NOTES

<https://u225x.com/downloads/manifest-records/food-039-public-summary.txt>

RETURN TO THE LIVING RECORD

Pasta-salad seasoning

This PDF preserves the public notes at this revision. Visit the record for updates and attached images.

<https://u225x.com/record/FOOD-039>