

# Zesty Baked Rotini

<b>Servings:</b>	22.00
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Entree
<b>HACCP Process:</b>	Complex Food Prep

Baked Rotini

## Nutrition Information

<b>Calories</b>	331.23	<b>Protein</b>	19.95g
<b>Fat</b>	9.65g	<b>SaturatedFat</b>	4.37g
<b>Trans Fat</b>	0.00g	<b>Cholesterol</b>	46.69mg
<b>Carbohydrates</b>	38.01g	<b>Fiber</b>	2.76g
<b>Sugar</b>	6.74g	<b>Sodium</b>	341.41mg
<b>Iron</b>	2.66mg	<b>Vitamin C</b>	12.36mg
<b>Vitamin A</b>	526.42IU	<b>Calcium</b>	177.72mg

## Ingredients

**5 Pound SAUCE SPAGHETTI BF REDC FAT 6-5# COMM**

Thaw completely.

**2 Pound PASTA ROTINI 4-5# GFS**

Dry (uncooked)

**4 Cup CHEESE MOZZ SHRD 4-5# LOL**

**6 Cup Water**

Cold

**1 1/2 Tablespoon SEASONING GARLIC HRB NO SALT 19Z TRDE**

## Preparation Instructions

PLAN AHEAD!

Thaw spaghetti sauce completely.

Spray a 4" deep full size pan with non-stick spray. Pour a 5 pound bag of sauce in pan. Measure 1.5 Tablespoons of Garlic Herb Seasoning and sprinkle over sauce. Stir well. Cover pan and keep in cooler.

DAY OF SERVICE:

Pour 6 cups of cold water into pan with sauce/seasoning. Stir well. Add 2 pounds of dry (uncooked) pasta and stir well. Cover pan and bake in a convection oven at 325 for 20-30 minutes or until internal temperature reaches 165. All ovens vary, check temperature after 20 minutes of baking.

Remove pan from oven after it reaches 165. Sprinkle 4 cups of shredded mozzarella cheese over top. Cover pan and keep in warmer at 135 or higher for service.

SERVING SIZE: 3/4 cup, weighs 8 oz. Use a 6 oz. Spoodle.